

TX

715

.R652



THE ECONOMIST.

A PRACTICAL COMMON SENSE

.. COOK BOOK ..

PUBLISHED FOR THE BENEFIT OF THE

NEW UNIVERSALIST CHURCH,

CANTON, NEW YORK.

COMPILED BY

SARA T. ROBERTSON.

SARAH S. CALDWELL.

1896.



34210-B2-1

TX715
N 352

Entered according to Act of Congress, in the year 1896, by
SARA T. ROBERTSON, SARAH S. CALDWELL,
In the Office of The Librarian of Congress, at Washington, D. C.

PLAINDEALER PRESSES,
CANTON, N. Y.

PREFACE.

"With apron neat, and face so sweet
It pays all eyes for looking,
The Yankee wife, as sure as life,
Can beat the world in cooking."

This little volume does not claim to be an elaborate treatise on cooking, and may fall far short of the conventional standard of professional work. But for the recipes contained in it we have no apology. The names attached are a guarantee of their excellence. The aim has been to get simple rules, which could be easily followed, and would give best results, with least expenditure of time and money. A few came in too late to be placed in regular order and will be found under head of Additional Recipes.

When you consider how much depends on good cooking, its value cannot be over-estimated. Napoleon was said to have lost the battle of Waterloo through a fit of indigestion, (due doubtless to poor cooking and the need of such simple, healthful formulæ as this book contains). It may be further illustrated by the following incident: Some years ago the Trustees of St. Lawrence University met—just before dinner—and

voted that the condition of the College was so critical that its doors must be closed, but after an adjournment, and a dinner served by the ladies of Canton, they met and rescinded that action.

The skill in cooking which did such good service on that occasion still characterizes our ladies, and has again been given to a good cause, and will be found embodied in the recipes contained in this little book.

We desire to make our grateful acknowledgment to the ladies of Canton and our friends in various localities, who have placed at our disposal their choicest recipes, and to the business men for their courteous treatment and quick recognition of the benefits to be derived from mutual assistance and co-operation in the way of all worthy enterprises.

We hope their advertisements will not be overlooked, and that they may reap such benefits as could not have entered into their calculations in assisting this work.

SOUPS.

CHEESE SOUP.

One cup milk, one tablespoonful flour, one tablespoonful butter, one tablespoonful grated cheese, a tiny speck of cayenne pepper, a little salt; lastly, add one beaten egg, which will make it the consistency of custard. If a thinner soup is desired add more milk or the flour may be omitted. Serve immediately.

MARGARET FORBES.

CELERY SOUP.

Four large potatoes, three large onions, six or eight stocks of celery. Chop all the vegetables very fine and place in an earthen kettle and cover with boiling water; stir often until cooked, then add one quart of milk and let boil; add butter, pepper and salt to taste. This receipt will serve six persons.

MRS. MYRON NICKERSON.

CELERY SOUP.

One head celery, one pint water, one pint milk, one tablespoonful chopped onion, one tablespoonful butter, one tablespoonful flour, one-half teaspoonful salt, one-half saltspoonful pepper. Wash and scrape the celery, cut into half-inch pieces, put it into one pint of boiling salted water and cook until very soft; mash in the water in which it was boiled; cook the onion with the milk in a double boiler ten minutes, and add it to the celery; rub all through a strainer and put it on to boil

again; cook the butter and flour together in a small saucepan until smooth, but not brown, and stir it into the boiling soup: add the salt and pepper; boil five minutes and strain into the tureen.

MRS. J. BARBER.

VERMICELLI SOUP.

Boil three pounds of veal in three quarts water with a few slices of carrot, onion and turnip, about three hours; add salt and pepper; strain; add a teaspoon of vermicelli and boil one-half hour. There should be two quarts of soup.

S. C.

MOCK TURTLE SOUP.

One quart black beans, soak over night in water enough to cover, add next morning ten quarts water, one pound salt pork cut in squares, two pounds fresh lean beef, six middle sized onions, one large carrot, one turnip; chop all vegetables. One-half hour before dinner strain, adding salt, pepper and ground cloves (to taste distinctly), one-half lemon sliced thin, three or four hard boiled eggs cut in squares, one cup port or sherry if you like. Half of this quantity is sufficient for two ordinary dinners.

MRS. H. D. ELLSWORTH.

TOMATO BISQUE.

One can tomatoes; cook and strain; a pinch of soda, one stick of cinnamon and four cloves; boil with a ham bone; strain through a wire sieve; add one quart boiling milk; thicken with one tablespoon cornstarch; add a small piece of butter, pepper and salt. Serve at once.

MISS SULLIVAN.

MOCK TURTLE SOUP.

One quart black beans, boiled until tender, put through a sieve; add a little stock, two lemons cut fine with rind, four hard boiled eggs cut fine.

L. W.

POTATO SOUP.

Four medium-sized potatoes, three stalks of celery cooked with potatoes and one onion cut fine; when tender put through a sieve, add one quart of boiling milk, half a cup of boiled rice, pepper and salt to taste. Add stock if you like.

S. S. CALDWELL.

TOMATO SOUP.

One quart tomatoes, one quart of water or stock, one-half cup butter, one-half cup flour, cooked together, salt and pepper; one-half cup cream or one cup milk added last thing.

MRS. H. D. ELLSWORTH.

TOMATO SOUP.

Take two onions, cut and brown in a hot buttered pan, add one quart of tomatoes; cook well; pepper and salt, strain, having one quart of hot milk ready; add tomatoes, adding rolled crackers just before serving.

S. C.

TOMATO SOUP, WITH STOCK.

One quart stock, one quart tomatoes, one teaspoon sugar, one teaspoon salt, one saltspoon pepper. Stew tomatoes until soft enough to strain; rub all but the seeds through the strainer; add sugar, salt and pepper; add all to the boiling stock.

—*Mrs. Lincoln's Cook Book.*

WHITE SOUP.

One quart of stock from boiled chicken, one small onion grated, saltspoon salt, one-half spoon black pepper, one-half cup boiled rice. Heat and serve. S. C.

TAPIOCA CREAM SOUP.

One quart white stock (chicken or veal), one pint cream or milk, one onion, two stalks of celery, one-third cup of tapioca, one cup cold water, one tablespoon of butter. Wash tapioca and soak over night in the cold water; cook it in the stock gently for about one hour; cut the onion and celery into small pieces and put on to cook for 20 minutes with the milk and a little mace; strain on the stock and tapioca; season with salt and pepper. Serve in cups with a little whipped cream added the last thing.

MRS. HANNAH GALE.

FISH, OYSTERS AND GAME.

CREAM SALMON.

Drain the oil from a can of salmon and chop fine; rub two tablespoonfuls of flour into two of butter and stir into a pint of boiling milk until smooth; season with salt and pepper; butter a pudding dish; put in a layer of salmon, then one of bread crumbs and pour over some of the dressing; continue this until all is used, having bread crumbs on top; sprinkle a few bits of butter on top and bake until brown.

MRS. J. STANLEY ELLSWORTH.

FISH OR SALMON LOAF.

One can salmon broken and free from bones, white of one egg, beaten stiff, two tablespoons sweet cream, a pinch of salt; stir and bake fifteen minutes in a pan of boiling water. Eat with drawn butter sauce.

MRS. ADA DIES.

TURBOT A LA CREME.

Any kind of cold baked or boiled fish minced very fine; make a sauce with two cups milk, one tablespoonful of flour mixed with one tablespoonful melted butter; add the flour and butter to the boiling milk; cook until thick; season with salt, pepper and a very little chopped onion. Put a layer of the fish in a shallow dish, then a layer of the sauce until the dish is full. Cover the top with cracker crumbs and bits of butter; bake twenty minutes.

S. T. R.

Buying Shoes For a Family

Is very apt to be a heavy expense. It's worth saving something on every pair, and it's worth something to have every pair wear a few weeks longer than you expect. Now we can make the expense of shoeing the family a good deal lighter than it has been, and every pair we sell you is bound to give satisfaction. If they don't, you know where we keep store, and you can come back. Money back without any red tape methods.

Plaindealer Bldg.

J. H. MCINTOSH.

A Good Cook

Planning a cake, pays
Special Attention to
the FOUNDATION.

The Foundation

Of a Good Dress is a
Perfect-Fitting Corset

Royal Worcester
CORSETS

Take the best for fit
and style. \$1 a pair.



H. S. Whitmarsh's Cash Discount Store,
Opposite Park, Canton, N. Y.

CREAM FISH.

Boil a fish weighing four pounds about twenty minutes in salted water; when cooked remove skin and flake it, taking out the bones. Boil one quart milk; mix butter size of an egg with three tablespoons flour, stirring the hot milk gradually with it; add two or three sprigs of parsley, one-half chopped onion, a little salt and red pepper; stir on stove until it thickens; butter a deep dish, put in a layer of fish, then dressing, until your fish is used, having the dressing on top; sprinkle top with bread crumbs and a very little butter. Bake one-half hour or until a nice brown.

M. E. ELLSWORTH.

FISH A LA CREME.

One cup scalded milk, stir in one-half cup flour; cook; add one cup sweet cream; salt; pick fine any kind of fresh fish and put in a pudding dish, first a layer of fish, then a layer of dressing, having lastly the dressing; bake till a light brown.

MISS SULLIVAN.

· TOMATO SAUCE FOR BOILED FISH.

One can tomatoes, one-half onion, one tablespoon flour, one tablespoon sugar, salt and pepper to taste. Cook this and strain like any tomato sauce; then take a three pound piece of halibut, pour boiling water over it and take off the skin; butter the pan in which you are to bake the fish and butter three strips of cotton cloth; put fish on the strips in the pan and fold the strips over on the fish; pour half of the sauce over it and bake three-quarters of an hour in a hot oven; take up and pour over the remainder of the hot sauce when you serve it.

B. B. H.

CREAMED OYSTERS ON TOAST.

One quart milk, two tablespoons flour, three tablespoons butter, pepper and salt. Put milk in double boiler, mix butter and flour thoroughly, adding a little cold milk; before stirring into hot milk, cook. One pint of oysters; let simmer in their liquor for about five minutes, then skim out, drop into the cream sauce. Prepare thin slices of crisp toast, lay on heated platter; pour over creamed oysters. Serve at once.

(Delicious.)

FANNIE M. HODSKIN.

FRICASSEED OYSTERS.

Put one quart oysters on the fire in their own liquor; when it begins to boil turn it into hot dish through a colander, leaving the oysters in the colander; put butter the size of an egg into a sauce pan, sprinkle in a tablespoon of flour; let it cook a few minutes, stirring well; add, mixing well, one cup of oyster liquor; take from fire; stir in the yolks of two eggs, salt, pepper, lemon juice, nutmeg; beat, return to fire to set the eggs; do not boil; put in the oysters. Serve on toast.

MRS. NYE.

OYSTER SHORTCAKE.

Use any good recipe for the shortcake. Prepare the dressing as follows: Take the juice of one quart of oysters and let come to a boil with one teacup of milk or cream; make thickening of one-half cup of flour and stir into the juice; when it boils put in oysters and let them curl; before dishing, pepper, salt and butter size of an egg; split and butter the short cake and put oysters between and on top. Serve at once.

MRS. D. S. RICE.

BAKED CODFISH.

Pick very fine one cup of codfish; soak several hours in cold water; have ready two cups mashed potatoes and mix well with one egg, a cup of milk, one-half cup of butter, little salt and pepper; put this in a baking dish and cover the top with bread crumbs; moisten with milk; bake one-half hour. MRS. N. E. F.

MOCK BONED TURKEY.

Take a leg of veal, extract the bone; fill the cavity with pieces of fresh pork, beef, tongue and sausage; put in a cloth and boil till tender; cool and serve with currant jelly. MISS SULLIVAN.

CHICKEN CONSERVE.

The broth of two chickens, one tablespoon cornstarch; season with white pepper and salt; three hard-boiled eggs, sliced. MRS. FOBARE.

CHICKEN JELLY.

Boil a chicken in enough cold water to cover it. When tender remove the meat from the bones; chop the white and dark separately; season with salt, pepper, and a little chopped onion, celery and herbs, if you like, or any kind of spice you prefer, such as mace or nutmeg; boil two or three eggs hard, slice them; put a layer of dark meat, then eggs, then white meat, and so on, in a dish or mold; boil down the liquor in which the chicken has been boiled; season with pepper, salt, and piece of lemon; add one-half box of gelatin; pour over the meat till the mold is full. To be turned out on a platter, garnished with parsley and slices of lemon. MISS. WHITESIDE.

CREAMED CHICKEN.

Boil chickens until tender; when cold, pick not very fine. For two chickens use one pint of nice cream; just before serving put the chicken and some of the stock in which they were boiled, over the fire; heat thoroughly; add the cream last, thickened with a little flour or cornstarch. MRS. GEORGE ROBINSON.

CHICKEN PIE.

For a dish holding six quarts, take eight pounds of chicken—cut up chicken, and put in cold water with one tablespoon of salt; put over fire, when it comes to a boil lift out with a fork, rinse the kettle, put back in cold water and another tablespoonful salt, cook until done, then put in earthen dish to cool, when cold remove all large bones, and the neck, slice the breast, and divide second joints. For crust, sift three tablespoonfuls of baking powder with three pints of pastry flour, work in one-half pound of butter, mix as soft as you can handle, with one cup of sweet milk, and the whites of two eggs beaten light. Put around the top of the dish a strip of crust about two inches wide. Place chicken in dish, arranging in layers: putting pieces of butter and white pepper on each layer and more salt if required. Take one quart of chicken broth, when cool and free from grease, put on fire, when boiling stir in one-half cup of flour wet with a little milk, strain and beat in one-half cup of butter and one cup of sweet cream, pour on the chicken. Take the remainder of crust, roll out just large enough for top of pie, before putting on pie mark off crust in squares cutting nearly through, wet crust on pie with cold water, put on top crust and press the edges tight; bake one hour. MRS. EDWARD HALEY.

CHICKEN PATTIES.

One pint of cream, one pint of milk. Put on to fire cold; when scalding hot add two tablespoons flour and two of butter stirred to a cream; then put in the hot milk; salt and pepper to taste. One quart of boiled chicken cut fine; make a puff paste and line the patty tins and bake; then fill them with the mixture and serve hot.

MABEL BULLIS.

ESCALOPED OYSTERS.

One quart of oysters, drained of their liquor; butter a pudding dish; put a layer of rolled crackers or fine bread crumbs, then a layer of oysters, with salt and pepper and plenty of butter cut in small pieces; continue alternate layers until the dish is nearly full, having crackers on top; beat one egg in a cup of milk and pour over the top; bake one hour.

MRS. C. A.

STEAMED OYSTERS.

Put solid oysters into a pan with a generous bit of butter, with some salt and pepper; cover tightly and shake the pan occasionally. Have ready some dry toasted bread, and when the oysters are steamed plump turn on the toast and serve immediately.

A. E. B.

BALTIMORE BROILED OYSTERS.

Procure selects; rinse and drain them well through a colander. Put on top of the stove a large dripping pan with lard to the depth of about an inch. When the lard is very hot put in the oysters, stirring them about till they are cooked without being shriveled. Care must be taken to prevent the oysters from sticking to the pan. Season with salt.

C. P. GAINES.

PHILADELPHIA SCRAPPLE.

Take bits of cold fowl, or any kind of cold meat, or two or three kinds together; cut up small; put in frying pan with water to cover; season well; when it boils thicken with corn meal stirred in carefully, like mush and about as thick; cook a short time; pour into a dish to mould; slice off and fry for breakfast. S.C.

FRIED OYSTERS.

Take large sized oysters; drain and dry; dip in beaten egg; roll in fine cracker crumbs; fry quickly in hot butter and lard.

MRS. C. A.

CODFISH BALLS.

One quart bowl of raw potato, cut in small pieces, one-half bowl of picked codfish; boil together until potatoes are done, then drain; mash; add one egg, small piece of butter; beat as you would a cake fifteen minutes, dropping into smoking hot lard from the spoon, the size desired; turn with wire spoon; when nicely browned take out into dish with brown paper in bottom before putting in dish to be served in. No salt is needed.

S. S. CALDWELL.

MEATS.

VEAL CUTLET.

The nicest cutlets are from the round, about half an inch thick; season with pepper and salt, dip into beaten egg, then into flour. Having ready a skillet with salt pork gravy, lay in veal carefully and cook slow until a nice brown. Be careful in turning to prevent the crust from dropping off. It is well to use a cake turner. When done take out and make a gravy with the addition of a little water and flour if desired.

MRS. MARY SIMMONS.

STUFFED BEEFSTEAK.

Take a rump steak an inch thick, making a stuffing of bread, herbs, etc., and spread it over the steak; roll it up, and with a needle and coarse thread sew it together; lay it in an iron pot on one or two wooden skewers, and put in water just sufficient to cover it; let it stew slowly for two hours, longer if the beef is tough; serve it in a dish with the gravy turned over it. To be carved crosswise, in slices through beef and stuffing.

MRS. FANNIE HODSKIN.

DEVILED BEEF OR PORK.

Take slices of cold roast beef or pork, lay them on hot coals and broil; season with pepper and salt; serve while hot with a small lump of butter on each piece.

MRS. MARY SIMMONS.

◆ ◆ DONIHEE & BAKER ◆ ◆

FRESH, SALT AND SMOKED MEATS

◆ VEGETABLES IN THEIR SEASON ◆

MAIN STREET.

CANTON, N. Y.

↖ D. W. SHERWIN ↗

.....Has a Fine Line of.....

Flour, Feed and Groceries!

CHOICE TEA AND COFFEE A SPECIALTY.

The Best Patent Bread and Pastry Flour!

CHOICE CIGARS AND TOBACCO, &c.

Our goods are all fresh, and will be sold at small profit.

WEB SHERWIN,

Opposite Haven House Park, Main St., Canton.

Biskits, Bred, Pize, Kakes & Doknuts

ARE FINE THINGS TO HAVE AROUND,

But you will want **PHOTOS!** When you do go to **WELLS!**

There is nothing in the Photographic line which he is not able to supply.

Not "As Good", but The Best!

CROQUETTES.

Raw pork chopped fine two cups, one medium sized onion chopped fine, teaspoonful powdered sage, one cup bread soaked until soft, salt and pepper to taste, two eggs beaten light; mix thoroughly into small flat cakes; roll in flour or crumbs, and fry in hot lard.

MRS. FANNIE HODSKIN.

BROILED SWEETBREADS.

Soak an hour in salted water; drain; parboil; then rub well in butter and broil; turn often, and each time they are turned roll them in a plate of hot melted butter, so they need not become hard and dried.

MRS. OLIVER.

BROILED CALF'S LIVER WITH BACON.

Procure a nice calf's liver; cut in thin slices and pour boiling water over it; boil over a clean fire, with thin slices of breakfast bacon; season with butter, salt and pepper.

MRS. T. S. C.

MEAT LOAF.

One pound of veal or beef steak chopped fine; three eggs, six crackers rolled fine, one tablespoon of salt, one of sage, one of butter, four of sweet milk, one teaspoon of pepper; mix all together well and bake in a round tin; baste well with butter and water when beginning to brown; bake one-half hour in a moderately hot oven.

MRS. G. E. FORBES.

DUMPLINGS FOR POTPIE.

Two cups flour, one cup sweet milk, two teaspoonfuls baking powder. Stir and drop from spoon; cover and cook twenty minutes.

MRS. J. J. MATTESON.

PRESSED VEAL LOAF.

Three pounds chopped veal, six crackers or bread crumbs, one pound fat pork, two eggs, sage, salt, pepper, two-thirds cup milk, one-half cup butter; mix well, bake two hours in moderate heat; shape in a loaf, bake in earthen dish. MRS. JAMES ROWLAND.

MEAT CROQUETTES.

One pint cooked meat, chopped fine, one pint of milk, three heaping tablespoonfuls of flour, three tablespoonfuls butter, one and one-half teaspoonful salt, three-fourths teaspoonful celery salt, one saltspoon mace, a piece of onion or one-half teaspoonful of onion juice, one tablespoonful of chopped parsley, a dash cayenne pepper, two eggs, one pint of dried bread crumbs; scald the milk; cook butter and flour together till smooth and frothy; add milk gradually, making a stiff white sauce; mix with meat making mixture a little thinner than can be handled; add seasoning and mix thoroughly; spread on plate and set away to cool. (This can be made the day before using.) Beat eggs until smooth, sprinkle sifted crumbs on the bread-board. Take a heaping tablespoonful of mixture, roll in crumbs and flatten ends in crumbs, dip croquettes in the beaten egg, taking care to cover every part with the egg; remove croquette from egg with a wide knife; roll croquette in crumbs again, flattening ends with knife. (These can be prepared some hours before frying.) Fry in hot lard; dry on brown paper; have fat hot enough to brown a piece of bread in forty seconds; should take one minute to cook the croquettes, and send to table immediately. (This is very nice.)

NORA ATWOOD.

PLAIN CROQUETTES

That require but a few moments to make out of "left overs" and make a nice breakfast dish. One cup of cold mashed potatoes, three or four tablespoonfuls of finely chopped cooked meat, one beaten egg, one teaspoonful of butter; season with salt and pepper, add other seasonings if desired; mix all together, mold either round or oblong in shape, and roll in flour; fry in hot lard; when browned they are cooked; dry on brown paper.

MRS. I. M. ATWOOD.

CHICKEN CROQUETTES.

One solid pint of finely chopped cooked chicken, one tablespoonful of salt, half a teaspoonful of pepper, one cupful of cream or chicken stock, one tablespoonful of flour, four eggs, one teaspoonful of onion juice, one tablespoonful of lemon juice, one pint of bread crumbs, three tablespoonfuls of butter. Put the cream or stock on to boil; mix the flour and butter together and stir into the boiling cream, then add the chicken and seasoning; boil for two minutes and add two of the eggs well beaten; take from the fire immediately and set away to cool; when cold shape and fry.

MISS PARLOA.

RICE CROQUETTES.

One large cupful of cooked rice, half a cupful of milk, one egg, one tablespoonful of sugar, one of butter, half a teaspoonful of salt, a little nutmeg. Put milk on to boil and add rice and seasoning; when it boils up add the egg well beaten; stir one minute, then take off and cool; when cold shape and roll in egg and crumbs; fry in boiling fat.

MISS PARLOA.

POTATO CROQUETTES.

Mash boiled potatoes fine, stir into them the yolk of one egg with salt, pepper and make them into croquettes, dip them into a beaten egg, roll in cracker crumbs and brown in a quick oven or fry in lard.

MRS. DAVIS.

MACARONI WITH CHEESE.

Break one-quarter of a pound of macaroni in three-inch pieces and put into three pints of boiling salted water; boil twenty minutes or until soft; drain and pour cold water through it to cleanse and keep it from sticking; cut into inch pieces; put in a shallow baking dish and cover with a white sauce, made with a cup and a half of hot milk, one tablespoonful of butter and one tablespoonful of flour, cooking according to directions for white sauce; add half a teaspoon of salt; mix two-thirds of a cup of fine cracker crumbs with a third of a cup of melted butter, and sprinkle over the top; bake until the crumbs are brown. If cheese be liked, one-half a cup of grated cheese, put part of it with the macaroni, remainder with crumbs.

Boston Cook Book.

ESCALLOPED VEAL.

Boil until tender four or five pounds of veal cutlet, when cold, cut or chop into small pieces; butter a baking dish; cover the bottom with a layer of the chopped veal; add a layer of cracker crumbs; season with salt, pepper and butter; continue this until all is used; have the last a layer of crumbs; fill the dish with milk and bake three-quarters of an hour.

MRS. C. J. PERKINS.

POTATO CROQUETTES.

Pare, boil and mash six good sized potatoes; add one tablespoonful of butter, two-thirds of a cupful of hot cream or milk, the whites of two eggs well beaten, salt and pepper to taste. Let the mixture cool slightly, then shape; roll in egg and crumbs and fry.

MISS PARLOA.

BEEF LOAF.

Grind on a sausage grinder three pounds of lean beef, and one-fourth of a pound of salt pork; add to it one teacupful of cracker crumbs, three eggs well beaten, two teaspoonfuls of salt, one teaspoonful of pepper; mix well, and pack tightly in a small bread-pan which has been well greased; sprinkle crumbs over the top; bake two and one-half hours; baste while baking with one tablespoonful of butter dissolved in one teacupful of boiling water; slice when cold.

MRS. ALVIN AMES.

The People's Furniture House

Carries the MOST COMPLETE LINE OF FURNITURE,—all modern styles and best finish,—at the LOWEST prices ever quoted in this county. REPAIRING neatly done and satisfaction guaranteed.

Matthews Block, Canton.

M. M. Matlaw, Proprietor.



MOTHERS

.....BUY THEIR.....

Children's Clothing

.....AT.....

Remington's Corner Clothing House

MINER BLOCK, CANTON.

JAMIESON BROS.

.....Are Headquarters for.....

HARDWARE! TINWARE!

—Plumbing and Heating Work.—

Agents for the celebrated Magee Range and Quickmeal Gasoline Stoves.

SALADS AND SAUCES.

APPLE AND CELERY SALAD.

One day at the house of a charming friend
From dishes of dainty blue,
I ate something good, which puzzled me much;
The secret I'll tell to you.

"This looks like salad, my dear," said I,
"Tis celery surely I see;
And mayonnaise, yellow and thick and rich—
What may this rare flavor be?"

"A firm spicy apple," she said with a smile,
"Cut into pieces, like dice.
I used equal parts, with celery white,
And my salad was made in a trice."

HARRIET L. RUSSELL.

HOLLANDAISE SAUCE, FOR BAKED OR BOILED FISH.

One-half cup butter, yolks of two eggs, juice of one-half lemon, one saltspoonful salt, one-fourth saltspoonful cayenne pepper, one-half cup boiling water; rub the butter to a cream in a small bowl with a wooden or silver spoon; add the yolks, one at a time, and beat well; then add the lemon juice, salt and pepper; about five minutes before serving, add the boiling water, place the bowl in a saucepan of boiling water and stir rapidly until it thickens like boiled custard; pour the sauce around the meat or fish.

MRS. LINCOLN.

LETTUCE SALAD.

One large head of lettuce; wash each leaf separately; shake free from water; cut or tear them in large pieces; mix the French dressing with them when ready to serve.

M. S.

OYSTER SALAD.

Boil fifty oysters in their own liquor until they are plump; skim them out, and stir into them three tablespoonfuls of vinegar well seasoned with pepper and salt; prepare a pint of cut celery, and when ready to serve, mix the oysters with celery, and add any good cooked salad dressing, made without sugar; garnish with celery leaves.

MRS. T. M. WELLS.

WHITE SAUCE FOR VEGETABLES, CHICKEN,
EGGS, ETC.

One pint milk or half milk and half white stock, two tablespoonfuls of butter, two heaping tablespoonfuls of flour, one-half teaspoonful salt, one-half saltspoonful pepper. Heat the milk over hot water; put the butter in a granite saucepan and stir till it melts and bubbles, be careful not to brown it; add the dry flour and stir quickly till well mixed; pour on one-third of the milk; let it boil and stir well as it thickens, tip the saucepan slightly to keep the sauce from sticking; add another third of the milk, let it boil up and thicken and stir vigorously till perfectly smooth; be sure that all the lumps are rubbed out while it is in this thick state, then add the remainder of the milk: let it boil, and when smooth add the salt and pepper, using more if high seasoning be desired.

Boston Cook Book.

CHICKEN SALAD.

Cook until tender one chicken; remove all bones while warm; when cold cut in small pieces, adding half as much celery as you have chicken; mix with one recipe of French dressing given; do not mix until just before serving; keep on ice until ready to serve; garnish to suit taste with whipped cream in center of dish.

S. C.

POTATO SALAD.

One layer of cold boiled potato, a sprinkling of onion, one hard boiled egg cut in slices, pepper and salt. One-third of the dressing given below, then repeat until you have three layers, using any kind of tender meat, chicken or fish in each layer if desired. Dressing—Yolk of one egg, beaten; add one-half teaspoon dry mustard, three tablespoons of cream—sweet or sour—added slowly, beating constantly; add one tablespoon vinegar, white of egg, beaten; set in cool place until time to serve.

S. C.

SOUR CREAM SALAD DRESSING FOR
VEGETABLES.

One cupful sour cream, one teaspoonful of salt, a dust of cayenne, one tablespoonful of lemon juice, three tablespoonfuls of vinegar, one teaspoonful of sugar.

DAVID.

FRENCH SALAD DRESSING.

Three eggs, one teaspoon black pepper, one tablespoon mustard, one teaspoon salt, coffee cup vinegar. Beat eggs, add other ingredients; when smooth cook until it thickens; when ready to serve add one-half cup whipped cream, or more if you have it. MRS. T. C.

LETTUCE DRESSING.

One cup vinegar, one tablespoon, or more if desired, of olive oil, two tablespoons granulated sugar, pepper and salt to taste. Serve lettuce with hard boiled eggs, using dressing same as plain vinegar. DAVID.

FRENCH SALAD DRESSING.

Three tablespoonfuls of oil, one of vinegar, one saltspoonful of salt, one-half saltspoonful of pepper: put the salt and pepper in a cup, and add one tablespoonful of the oil; when thoroughly mixed add the remainder of the oil, and the vinegar. This is dressing enough for six persons. Add a little onion juice to the dressing if you like. *New Cook Book.*

MADE MUSTARD.

Four tablespoonfuls of best mustard, two teaspoonfuls celery salt, two teaspoonfuls sugar, two teaspoonfuls salad oil, one teaspoonful pepper, vinegar to make a smooth paste. MRS. A. Z. SQUIRES.

FRENCH MAYONNAISE SAUCE.

For 20 to 25 persons. Four hard boiled eggs (twenty minutes is the right time to boil them), pulverize the yolks when perfectly cold; add two raw yolks and stir until smooth; pour in it, drop by drop, one pint of olive oil stirring all the time in the same direction and very slowly and regularly and *with a wooden spoon*. Dissolve in a separate bowl one teaspoon of English mustard in a little cold water; add to that about one teaspoon of salt, some black and red pepper and one teacup of vinegar; pour it slowly into the mayonnaise stirring it in, and stopping or adding to that seasoning according to taste. MRS. LIOTARD.

GERMAN MAYONNAISE SALAD DRESSING.

Beat two ounces of butter to a cream; boil four eggs twenty-five minutes, take the yolks, rub them fine with a silver fork or spoon, and mix with the butter; add the yolks of three eggs raw, salt to taste, four tablespoonfuls of best olive oil, (a few drops at a time); one tablespoonful of vinegar and one of lemon juice; put on the ice to harden and add one gill of cream, whipped, just before using.

MRS. A. Z. SQUIRES.

Ladies! YOUR ATTENTION is called to the artistic manner in which SHIRT WAISTS, LADIES' COLLARS and CHEMISETTES are laundered at the CANTON STEAM LAUNDRY. Also, we will launder your LACE CURTAINS to look as good as new and GUARANTEE no injury to the finest fabric. We become responsible for all injury to goods while being laundered. We respectfully solicit a share of your patronage.

CANTON STEAM LAUNDRY, HODSKIN STREET, CANTON.
R. H. BASSETT, PROPRIETOR

 **E. E. STEVENS** 

Book and Stationery Store

MAIN STREET, - - CANTON, N. Y.


A Fine Line of Stationery and Blank Books

.....Constantly on Hand.....

WALL PAPER AND WINDOW SHADES A SPECIALTY

PICTURES FRAMED ON SHORT NOTICE.

Hammocks, Croquet Sets, Baby Carriages, Wagons, Sleds, Skates, Base Ball Goods,—and, in fact, all kinds of Sporting Goods,—constantly on hand. You will find my prices right.

 Give me a call.

E. E. STEVENS.

— GO TO —
E. L. HEATON
FOR —

**Watches and
Diamonds!**

 **LATEST NOVELTIES IN
JEWELRY AND SILVERWARE** 

Fine Watch Repairing
A Specialty.

Main St., Canton, N. Y.

VEGETABLES.

HERB OR ONION OMELET.

Six eggs, one teacup milk, one tablespoon flour, one tablespoon melted butter, few sweet herbs or onion tops chopped fine, salt and pepper; separate whites and yolks of eggs; beat yolks, to which add milk, butter, flour wet to paste; add herbs and salt; beat whites of eggs, add last; pour into hot, well buttered frying pan and stir gently with flat knife until thickens, taking care not to strike knife through to pan; double over one-half and serve at once.

MRS. DR. HAWLEY.

BAKED CABBAGE.

Cut cabbage half as fine as for salad; put in porcelain dish, season with pepper and salt, adding milk until cabbage is nearly covered; bake one hour. Corn can be cooked the same way.

MISS EDNA HURD.

PEAS WITH CREAM SAUCE.

Put one quart of peas in a kettle of salted boiling water and cook fifteen minutes; drain, put a tablespoonful of butter in a saucepan; add a tablespoonful of flour, mix; add a cup of milk; stir constantly until boiling; add salt, pepper and then the peas; stand over boiling water about five minutes and serve as garnish to baked, broiled or fried sweetbreads.

Mrs. S. T. Rorer's Cook Book.

POTATO PUFFS.

One quart mashed potato, one cup (small) butter, one cup sweet milk, teaspoon salt; have potato fresh boiled; mash; add butter, milk and salt; beat four eggs separately and add last; bake twenty minutes.

MRS. J. STANLEY ELLSWORTH.

CREAM POTATOES.

Cream two tablespoons of flour with a piece of butter the size of an egg. Put one-half pint of milk on stove; when it is just warm stir in two eggs well beaten and flour and butter; then stir in chopped potatoes (salted), and let come to a boil. MRS. D. S. RICE.

POTATOES DUCHESSE.

Boil and press through a sieve half a dozen fine potatoes, there must be no lumps; add a gill of thick sweet cream, the yolks of three eggs, pepper, salt and a pinch of nutmeg; the mixture must be thoroughly smooth. Take a tablespoonful at a time and form into a ball; brush the top well with beaten egg; set in the oven until a light brown. MRS. L. R. CURTIS.

STUFFED TOMATOES.

Choose large, smooth tomatoes, slice off the stem ends and with the finger scoop out the seeds; put a cup of stale bread crumbs in a bowl; add a tablespoonful of chopped onion, half teaspoonful of salt, dash of pepper, and a tablespoonful of melted butter; fill the tomatoes with this stuffing, heaping it in the centre; place them in a bakingpan, and bake in a quick oven thirty minutes; lift them carefully with a cake turner, place on a hot dish and serve. H. A. W. COWEN.

SARATOGA CHIPS.

Cut into very thin slices, put them into water over night, rinse in cold water, and dry with towel; fry light brown in smoking hot lard and dust salt over them.

S. T. R.

FRIED SQUASH.

Pare and cut into slices a quarter of an inch thick; dust with pepper and salt; dip in egg, then in bread crumbs; put lard into pan; when hot put in squash; brown on one side, then on other, adding more lard when needed; drain on brown paper; serve hot.

IRENE LEWIS.

ESCALOPED APPLES.

Slice apples thick; a layer of apples in baking dish, with a sprinkling of flour, butter and brown sugar to taste; another layer of apples and proceed in like manner until dish is full; bake two hours, covered. S. C.

RECIPE FOR CANNING CORN.

Take nice tender green corn, cut from the cob and with the back of the knife scrape the cob to get all the sweetness possible. Use perfect jars, sweet and clean. Put in the corn, pack tightly with the small end of your potato masher; when the jar is full put on the cover and screw as tightly as you can with the hand; put a cloth in the bottom of your wash boiler, lay in the jars, putting cloths between to prevent them breaking when the water boils; cover with cold water, put on the stove and boil three hours without ceasing; then remove them and tighten as tight as possible with the can wrench; keep in a dark, cool place; it is well to pack them in sand.

MRS. M. R. FOLSOM.

ESCALOPED ONIONS.

Boil till tender, six large onions, afterwards separate them with a large spoon, then place a layer of onions and a layer of bread crumbs, alternately, in a pudding dish; season with pepper and salt to taste; moisten with milk; add small bits of butter; put in oven to brown.

S. C.

RICE FRITTERS.

One and one-half cups boiled rice, two eggs beaten together, flour enough to hold ingredients together, pepper and salt, fry in hot lard.

S. C.

CORN FRITTERS.

To one pint of grated green corn add one egg beaten, one small cup flour, one-half cup butter, (cream is better) salt and pepper, mix well, fry in hot lard till light brown.

S. C.

FRENCH FRIED POTATOES.

For three people. Pare and cut lengthwise into six equal parts four medium sized potatoes. Let stand in cold water an hour or more; drain and wipe dry; cook about ten minutes in a kettle of hot fat, being careful not to let them get too brown; sprinkle with salt and serve immediately.

MRS. H. LIOTARD.

PIES, PUDDINGS AND SAUCES.

PIEPLANT PIE.

One cup sugar, well beaten with yolks of two eggs; add one pint of pieplant; bake with one crust, then spread beaten whites, with tablespoon sugar over top; return to oven a few moments. MRS. RICHARDS.

PIEPLANT PIE.

Cover plate with crust, leaving crust two inches larger than plate; fill with pieplant; add two cups of sugar, with one tablespoon of flour mixed with it; add upper crust, turning lower crust over top one, pressing it firmly so juice will not run out; bake slowly.

MRS. S. C.

MAPLE SUGAR PIE.

Line a pie plate and place in it one large cup of maple sugar broken in small pieces, one-half cup of butter; beat one-half cup sweet cream and one egg lightly, and add to pie; bake with an upper crust.

MRS. HENRY HOSLEY.

APPLE PATTIES.

Line patty pans with pie crust; stew apples; sweeten to taste; fill patties; sprinkle cinnamon over top; bake twenty minutes. Sauce—One cup sugar, butter size of egg, cup boiling water; boil five minutes; serve patty hot in side dish, with two tablespoons of sauce over each patty.

S. C.

RAISIN PIE.

One cup chopped raisins, four tablespoons vinegar, one tablespoon corn starch, one cup boiling water, one cup sugar, salt; mix together, cook on stove. S. C.

APPLE PIE.

Stew apples day before using; chop very fine in earthen dish; sweeten to taste; add beaten yolk of one egg, butter half size of walnut; season with grated lemon rind; bake with one crust; add beaten white, and brown. S. C.

PUMPKIN PIE.

One-half cup stewed and sifted pumpkin, one egg, one cup sugar, pinch salt, one-fourth teaspoon each ginger and cinnamon, one pint milk; grate a little nutmeg on top.

MRS. H. JOHNSON.

PICNIC PIES.

One cup raisins seeded, piece of citron four inches square chopped together; put in a bowl and add juice and grated peel of one lemon; one egg beaten light with one cup sugar. This makes filling enough for eight turnover pies.

MRS. GEO. W. SEYMOUR.

LEMON TARTS.

Bake pie crust in patty pans; make filling with one cup boiling water, one tablespoon flour; cook in double boiler until it thickens; add one cup sugar, with juice and grated rind of one lemon; stir together; set aside to cool, then fill crusts; add beaten whites with tablespoon sugar over top, and brown in oven; this will make ten tarts. S. C.

BLACKBERRY PIE.

Line a plate with puff paste, cover the bottom with fresh, ripe blackberries, and pour over them a custard prepared the same as for custard pie.

MRS. J. A. CLARK.

LEMON PIE.

Yolks of two eggs, one cup sugar, grated rind and juice of one lemon, two tablespoons corn starch, mixed with a little cold water, and cooked in one cup of boiling water. The whites of two eggs with a tablespoon of sugar for frosting.

MRS. THOMAS MILLER.

SOUR CREAM PIE.

One egg, one cup of sugar, one cup of sour cream, one-half cup of chopped raisins, one-half teaspoonful of cloves, one-half teaspoonful of cinnamon. Mix ingredients well together and bake in two crusts.

MRS. X. LEWIS.

LEMON PIE.

Take one large lemon, juice and grated rind, one cup sugar, and butter size of an egg, in a bowl, stir a tablespoon of cornstarch into just enough cold water to make it smooth, then add a cup of boiling water; set on stove; when it begins to boil, pour it over the butter and sugar; stir in the lemon; when cooler stir in the beaten yolks of two eggs; pour this into the crust, which should be ready; bake as custard pie; beat whites of eggs to stiff froth; add one tablespoon of pulverized sugar; put over pie when taken out of oven; set back and brown slightly.

MRS. JOHN W. SIMMONS.

DATE PIE.

Stone one pound dates, stew them in a little water, then put through a sieve. For one pie use a cup and a half of the dates, two eggs, salt, and a little milk; season with cinnamon and a very little ginger.

MRS. J. C. KEELER.

CHOCOLATE PIE.

Four tablespoons of grated chocolate, one cup sugar, yolks of two eggs, butter size of walnut, one cup milk, two tablespoons cornstarch; stir sugar and eggs together; add chocolate, butter, milk and cornstarch; place on the stove; stir until it boils; bake the crust, then add the filling; cover with a frosting made as follows; beat whites of two eggs with four tablespoons of sugar; set in oven to brown.

ZONA NICKERSON.

SOUR CREAM PIE.

One cup thick sour cream, pinch of salt, one egg, one-half cup sugar, scant teaspoon of flour, one-half cup raisins; beat cream, sugar and flour together; lay the raisins round on the top; bake with two crusts.

MRS. JAS. ROWLAND.

TOMATO FILLING FOR PIES.

One peck green tomatoes, peeled and chopped, five pounds brown sugar, two pounds raisins, two lemons, two tablespoonfuls each of cinnamon, cloves and allspice, one tablespoonful salt; chop tomatoes; add sugar and boil three hours; add raisins, stoned and chopped and lemons twenty minutes before done. Can for winter use.

CORA McINTOSH.

CREAM PIE.

One cup sour cream, one scant cup sugar, one cup raisins, stoned and chopped, one tablespoon flour, yolks of two eggs, reserving whites for top; bake with one crust.

MRS. J. A. CLARK.

ORANGE PUDDING.

One-half box gelatine dissolved in one cup cold water, add one cup boiling water, rind of one and juice of four oranges and juice of two lemons, two cups sugar; when partly cooled, slice three oranges and add, mould, and serve with boiled custard, made of one pint milk and yolks of three eggs, one-half cup sugar and one-half tablespoon cornstarch; flavor with orange.

E. M.

ORANGE PUDDING.

Take five oranges, peel, seed and cut into small pieces, sweeten with one coffeecup sugar; have a pint of milk boiling hot; add the yolks of three eggs, well beaten, one tablespoon of cornstarch, made smooth with a little cold milk; stir all the time, and as soon as thickened pour over the fruit; beat whites to froth, adding a tablespoon of sugar, and spread over the top for frosting; set in oven a few minutes to harden; serve cold or hot (better cold) for dinner or supper; berries or peaches can be substituted for oranges.

MRS. KATE HITCHCOCK.

PUDDING SAUCE.

One cup butter, one egg, one cup sugar, four tablespoons boiling water. Cook fifteen minutes; when cold beat with egg beater ten minutes.

MRS. J. W. SIMMONS.

A Golden Recipe



When wishing PHOTOS which are in every way the Best,—being Artistic in each and every particular,—call at RUNIONS' Photo Parlors, opposite the park, Canton, N. Y., and you will surely never regret it.



 COAL! 

A. J. Lake.

Opera House Bldg.

Bullis Fancy Store,

Headquarters for Embroideries
And Embroidery Materials . . .

A FINE LINE OF

Ladies' Underwear, Hosiery, Gloves,
VEILINGS AND NOTIONS.

"The Economist"

Will be kept on Sale.

Mail Orders will Receive Careful Attention.

STEAMED PUDDING.

One pint bread crumbs, one cup molasses, one egg well beaten, one cup cold water, one cup flour, one teaspoon cinnamon, one teaspoon soda, one teaspoon cloves, one teaspoon allspice, salt. Steam three hours.

MRS. J. W. S.

MINCE-MEAT.

Six pounds of round of beef, boiled until tender, when cold chop fine, two pounds beef suet chopped, one-half peck nice apples, three pounds raisins, stoned, three pounds currants, one pound citron, one and one-half pounds sugar, one pint molasses, three grated nutmegs, four tablespoons of cinnamon, two lemons, two oranges, juice and rind, one pint boiled cider, and add more when making pies if not moist enough.

MRS. GEORGE ROBINSON.

GRAHAM PUDDING.

One cup molasses, one cup sweet milk, one cup raisins, two cups graham flour, one teaspoonful soda, one teaspoonful butter, one egg. Steam three hours.

MRS. ALVIN ALDRICH.

ALMOND PUDDING.

One pint of milk, two eggs, two heaping tablespoons maple sugar, one heaping tablespoon cornstarch, flavor with almond; cook milk, sugar and cornstarch in double boiler, adding yolks of eggs when boiling; pour into pudding dish; cover with meringue made with whites of the eggs, and browned in oven; to be served cold. A nice dessert on a holiday.

M. A. ATWOOD.

GRAHAM PUDDING.

One cup molasses, one cup sweet milk, two cups graham flour, one tablespoonful melted butter, one teaspoon soda, two teaspoons cinnamon, one-half a nutmeg, raisins and currants to suit. Steam three hours. To be eaten with brandy sauce or sweet cream.

E. A. SHERMAN.

RASPBERRY CUSTARD PUDDING.

Boil one pint of milk and stir into it two tablespoonfuls of cornstarch wet with a little cold water; then add two eggs beaten with half a cup of sugar; put one cup of fresh raspberries or raspberry jam in the bottom of a dish and pour the custard over it; eat warm, but not hot, with sugar and cream.

MRS. D. S. RICE.

STRAWBERRY COTTAGE PUDDING.

One-half cup butter, three-fourths cup sugar, one egg, two cups flour, one cup milk, two teaspoons baking powder; cream butter, add sugar gradually, add beaten egg, add flour with baking powder, alternately with milk; beat well together; pour into buttered pan; bake about thirty minutes in a moderate oven; cut in squares and serve with stewed and sweetened strawberries and cream.

MRS. CHAS. B. HAWLEY.

BLACK PUDDING.

One cup black molasses, one egg, three-fourths cup warm water, one teaspoon soda, two full cups of flour. Sauce—Two eggs, one cup sugar, one tablespoon butter; beat all together.

ZONA NICKERSON.

PRUNE PUDDING.

Three-fourths pound of prunes stewed and sweetened; remove pits, cutting prunes somewhat; beat the whites of four eggs, adding prunes gradually, beating constantly; turn into a pudding dish; bake twenty minutes; serve with whipped cream.

MRS. ROBERT H. SACKRIDER.

BAKED INDIAN MEAL PUDDING.

One pint sweet milk, butter size of egg, one-half cup meal, two eggs, one-half cup raisins, one-half cup brown sugar; scald part of the milk, stirring in the meal while boiling, then add remaining milk; pinch of salt and other ingredients; turn into a buttered dish; bake slowly from one to one and a half hours; stirring once in a while the first half hour; serve with whipped cream.

MRS. ERNEST SIMS.

EGG SOUFFLE.

One cup scalded milk, two tablespoonfuls flour, one tablespoonful sugar, thicken, then cool, and add the whites and yolks of four eggs beaten separately, a pinch of salt; bake about twenty-five minutes. To eat with sauce made of one egg, one cup sugar, two tablespoonfuls of vinegar, flour and nutmeg.

MRS. ADA DIES.

BOILED CORN MEAL PUDDING.

To one quart of boiling milk, stir in one pint and a half of Indian meal well sifted, teaspoon salt, cup of molasses, half cup chopped suet, and one teaspoon of soda, dissolved in a little water; tie tight in a cloth, allowing room to swell, and boil four hours; serve with sweet sauce, or whipped cream.

S. C.

RICE PUDDING.

One pint milk, one pint water, four large table-spoons of rice, two large tablespoons sugar, one-half cup raisins, one tablespoon of butter; salt and flavor with nutmeg; bake one hour or until the rice is well cooked; beware not to let it bake dry, or overdone, as it should be milky when taken from the oven, and as it cools become creamy.

M. A. ATWOOD.

INDIAN PUDDING.

Add to one quart boiling milk, two well beaten eggs, three tablespoons of Indian meal, one tablespoon flour, a little salt; beat with an egg-beater; bake three-quarters of an hour; serve with sugar and cream.

MRS. GEORGE L. GAY.

SNOW PUDDING.

One ounce gelatine, whites of three eggs, one cup sugar, juice of three lemons; put gelatine in a pint of cold water and let it stand for ten minutes, then put it over hot water and let it melt up, then beat it to a stiff froth with an egg beater, and add sugar, lemon juice, and whites of eggs beaten to a stiff froth; make the yolks up into a soft custard, and serve on the pudding.

MRS. D. S. LYNDE.

APPLE TAPIOCA PUDDING.

Soak one cup of tapioca two hours in water, then add one quart of water, one teaspoon butter, teaspoon lemon extract, pinch salt, enough apples to fill the dish, pared and halved; cut out the core and fill the hollow left with sugar; bake until the apples are soft; serve with shaved maple sugar and cream.

MRS. I. M. ATWOOD.

SUET PUDDING.

One cup suet, chopped, one-half cup sugar, one-half cup molasses, one cup sour milk, one cup currants, three cups flour, two eggs, one teaspoon of soda; season with cloves and cinnamon; steam three hours and serve with hot sauce. M. C. Atwood.

PRUNE PUDDING.

Stew one pound of nice prunes till very soft and the juice very thick; take out the stones, and cut the prunes in small pieces; beat to a froth the whites of four eggs; mix with prunes, and bake till there is a nice brown crust on top; to be eaten when cold, with cream whipped, sweetened, and flavored with vanilla.

MRS. H. LIOTARD.

FRUIT PUFFS.

One pint flour, two teaspoonfuls baking powder, a little salt, about one pint milk, to make a thin batter; grease teacups, and put a spoonful of batter, then one of fruit, fresh or canned, another of batter, till about half full; steam about twenty minutes; eat with rich milk or cream, sweetened and flavored with vanilla, or the following sauce: Two eggs, one cup sugar, one-third cup butter, beaten to a cream, one cup hot milk. (Very nice.)

MRS. WM. IVES.

STEAMED GRAHAM PUDDING.

One cup molasses, one cup sweet milk, one and one-half teaspoons soda, two teaspoons cinnamon, one-half teaspoon nutmeg, cup raisins, two and one-half cups flour; mix in the order given; steam two and one-half hours; serve with whipped cream, adding sugar to taste.

S. C.

SPONGE PUDDING.

One-half cup flour, one-half cup sugar, one pint sweet milk, one-fourth cup butter, four eggs, salt; stir sugar and flour with milk, taking care that no lumps are left in; cook in double boiler until like pancake batter, then add one-fourth cup butter; salt; cool; add eggs beaten separately; set dish in pan of hot water; bake one hour; serve hot with any good pudding sauce.

S. C.

STEAM BATTER PUDDING.

One cup milk, one egg, three tablespoons melted butter, one pint flour, three teaspoons baking powder; beat egg; add milk, then butter; flour with baking powder; salt; put in dish half of your batter, then a layer of apples or any fruit, then batter; steam one hour; serve with sauce or cream; drain most any kind of canned fruit, using fruit in pudding, and juice for sauce, stirring in a little flour to thicken, then add a small piece of butter; cook; serve hot.

S. S. C.

PUDDING SAUCE.

Yolks of two eggs beaten very light, one cup of sugar, one tablespoon of flour, add these to the beaten yolks, then one-half cup boiling milk in which one tablespoon of butter has been melted; flavor, and add the well beaten whites of the two eggs; serve immediately.

H. B. HINCKLEY.

PUDDING SAUCE.

One egg beaten very light, with one cup of sugar; flavor, and add a little hot water; serve immediately.

H. B. HINKLEY.

CREAMS AND JELLIES.

LEMON SHERBERT.

One quart of milk, one pint of sugar, juice of three lemons; mix lemon juice and sugar, then put in the milk, slowly; freeze.

LENA A. CORBY.

ICE CREAM.

One quart of milk, three eggs, sugar and flavoring to taste; put milk on to boil over kettle of water; when at boiling point stir in sugar and a little salt; have the yolks well beaten, and when sugar is dissolved, pour over the eggs, beating briskly; pour back into pail, stirring constantly until it begins to thicken; take out and add the beaten whites; when ready to freeze add one quart of cream, whipped.

MRS. CLELAND AUSTIN.

PRUNE JELLY.

Wash one quart prunes; soak over night in water enough to more than cover; soak two ounces of gelatine in cold water enough to cover; in the morning boil the prunes in same water; when tender remove stones; lay prunes in a mould, then add gelatine to prune water; juice and grated rind of two lemons; sweeten to taste; boil five minutes slowly; strain through flannel into prunes; when cold eat with sugar and cream.

MRS. H. L. MATTESON.

ICE CREAM.

One quart of cream whipped stiff; thin with one pint of milk; one cup of sugar, one tablespoonful of vanilla; freeze.

SUE M. HEATON.

SPANISH CREAM.

One-half box gelatine put in one pint cold milk; set dish in hot water till dissolved; sweeten to taste, and add the beaten yolks of three eggs; flavor with vanilla; beat whites to a stiff froth and add to custard while hot; beat with egg beater ten minutes; eat with sugar and cream.

MRS. ADA DIES.

STRAWBERRY MOOSE.

One-half box gelatine, one pint strawberry juice, one pint sweet cream; mould; serve with whipped cream.

PINEAPPLE SHERBET.

One can grated or one pint fresh fruit, one pint sugar, one pint water, one tablespoon gelatine; in using fresh pineapple be careful to remove all the eyes.

Mrs. Lincoln's Cook Book.

ICE CREAM.

One quart milk, two cups (small) sugar, one tablespoon flour, two eggs; set milk on stove in double boiler; add sugar and flour: cook until flour is well done; add beaten yolks, with a little cold milk stirred into them; stir thoroughly; take from stove; salt; strain; set in cold place; when ready to freeze add one tablespoon vanilla, one quart whipped cream and beaten whites; this makes one gallon when frozen.

Mrs. Parloa's Cook Book.

LEMON SHERBET.

One tablespoon gelatine, two cups sugar, one quart water, juice of six lemons; when partly frozen add beaten whites of four eggs. S. C.


COFFEE JELLY.

One-half box gelatine, one pint coffee, two cups sugar, fruit; soak the gelatine in water until soft; pour coffee hot, over sugar; add gelatine; strain into mould, adding any fruit suitable if desired; serve with whipped cream. S. C.

CIDER JELLY.

Two pounds sugar, one pint cider, one pint cold water, one package Coxe's gelatine, juice of two lemons and grated rind of one, one quart of boiling water, one good pinch cinnamon; soak the gelatine in the cold water for one hour; add to this the sugar, lemons and cinnamon; pour over all a quart of boiling water and stir till the gelatine is thoroughly dissolved; put in the cider; strain through a double flannel bag without squeezing; wet your moulds with cold water and set the jelly away in them to cool and harden.

MRS. LIOTARD.


**Perhaps You
Didn't Know** 

....that we sell the finest....

Flavoring Extracts

in any quantity, and guarantee
their strength and purity.....

Vanilla, Lemon, Orange, Pineapple,
Almond, Strawberry,
Raspberry, Banana.

**Of Course You
Do Know** 

That our CREAM OF TARTAR,
SODA, GINGER, &C.

are the best that money can buy
or care and experience can select.

 **Your Money Back if You Want It.** 

....GEO. S. CONKEY....

CAKES AND CAKE FILLINGS.

SCRIPTURE CAKE.

One cup of butter.....	Judges	v, 25
Four cups of flour.....	I Kings	iv, 22
Three cups of sugar.....	Jeremiah	vi, 20
Two cups of raisins.....	I Samuel	xxx, 12
Two cups of figs.....	I Samuel	xxx, 12
One cup of water.....	Genesis	xxiv, 17
One cup of almonds.....	Jeremiah	i, 11
Six eggs.....	Isaiah	x, 14
One tablespoonful honey.....	Exodus	xvi, 21
One teaspoonful cream.....	Exodus	xii, 19
(Baking powder.)		
A pinch of salt.....	Job	vi, 6
Spices to taste.....	I Kings	x, 10
Follow Solomon's advice for making good boys and you will have a good cake		
	Proverbs	xxiii, 13
MRS. ADA FRY.		

NEW ENGLAND FRUIT CAKE.

One package mince-meat, three tablespoonfuls New Orleans molasses; mix thoroughly; add two-thirds cup sugar, one-half cup butter, one egg, one teaspoonful of soda, dissolved in one cup cold coffee; add two and two-thirds cups flour, one teaspoonful vanilla; stir all the ingredients together briskly and bake slowly. (A little dried citron if one likes).

MRS. CHAS. TWOMBLEY.

OCEAN CAKE.

One cup of milk, two cups of sugar, one-half cup of butter, whites of five eggs, two and one-half cups of flour, two even teaspoons of baking powder; this makes a very nice loaf or layer cake.

MRS. GEO. ROBINSON.

CREAM CAKE.

One cup sugar, one cup flour, three eggs, yolks and whites beaten separately, two tablespoons cold water, two teaspoons cream tartar, one teaspoon soda; bake in two round tins; filling for cake, one pint cream whipped, two tablespoons powdered sugar, one teaspoon vanilla.

E. A. SHERMAN.

WASHINGTON CAKE.

One-half cup sugar, one-half cup molasses, one tablespoon melted butter, yolk of one egg, one cup sour milk, in which dissolve one teaspoon soda, one teaspoon each cloves and cinnamon, one and one-half cups sifted flour, a little salt; bake in two layers, using white for frosting; try this, it is good.

MRS. THOS. MILLER.

FRUIT CAKE.

Nine eggs, four pounds currants, four pounds raisins, one-half pound citron, one pound dates, one-half pound figs, one-half cake chocolate, one pound black sugar, one pound flour, three gills brandy, one and one-eighth pounds butter, one-half pound walnuts, one-half pound almonds, one teaspoonful each of mace, cloves, cinnamon and nutmeg. This will keep until the youngest daughter is married.

MRS. D. S. LYNDE.

SPICE LAYER CAKE.

Three eggs (yolks), one-half cup sugar, one-half cup molasses, one-half cup sour milk, butter size of egg, one teaspoonful soda, one teaspoonful cloves, one teaspoonful cinnamon, little nutmeg, one and one-half cups flour.

MRS. CYRUS BASSETT.

CIRCLE CAKE.

Two cups of sugar, two-thirds cup butter, one cup milk, whites of four eggs beaten to a stiff froth, two coffeecups of flour, two teaspoons baking powder; bake in three layers, and use between either cocoanut, chocolate or fig paste. Fig filling—One-half pound figs, one cup water, one-half cup sugar; cook until thickens; when cool spread between.

MRS. J. S. LEE.

DUTCH APPLE CAKE WITH LEMON SAUCE.

One pint flour, one-half teaspoon salt, one and one-half teaspoons baking powder, butter size of an egg; sift flour, salt and baking powder together, then rub in the butter thoroughly; beat one egg light with two-thirds of a cup of milk and stir into the dry mixture; spread one-half inch thick on a bakingpan; pare and core and cut in eight pieces four apples and stick them into the dough in rows and sprinkle over them two tablespoons sugar, and bake quickly; serve with sauce as follows: Two cups cold water, two cups sugar; when it boils add three teaspoons of cornstarch dissolved in a little cold water; take from fire soon as it thickens and add one tablespoon of butter and the rind and juice of one lemon, or one teaspoon lemon extract; serve hot.

MRS. H. E. FORBES.

ONE EGG CAKE.

One cup sugar, one cup milk, one tablespoon butter, one egg, two cups flour with two teaspoons baking powder.

GENA SQUIRES.

FRUIT CAKE WITHOUT EGGS.

Two cups sugar, one-half cup butter, one and one-half cups buttermilk, one and one-half teaspoons soda, two cups flour, one teaspoon of cloves, one teaspoon of cinnamon, one cup chopped raisins, nutmeg, small piece citron.

MRS. B. ELLIS.

FIG LOAF CAKE.

One and one-half cups white sugar, two-thirds cup butter, two-thirds cup sweet milk, whites of six eggs, two and one-half cups flour, two-thirds teaspoon soda, one and one-half teaspoons cream tartar, one pound figs cut in small pieces and dredged in the flour.

MRS. ERNEST SIMS.

MOLASSES CAKE WITHOUT EGGS.

One cup molasses, two cups flour, one-half cup water, one-fourth cup butter, one teaspoon soda, one-half teaspoon ginger, one-half teaspoon cinnamon.

M. C. ATWOOD.

DRIED APPLE CAKE.

One-half cup butter, one-half cup sugar, three eggs, one teaspoon cinnamon, one cup sour milk, one teaspoon soda, three cups flour, one teaspoon cloves; soak one cup apple over night; chop and stew in one cup molasses; add apple to cake before all the flour is in; one cup of raisins and currants if you like.

MRS. GEO. W. SEYMOUR.

PATTY-PAN CAKES.

One-half cup (large) butter, two-thirds cup milk, one cup (heaping) sugar, two eggs, two and one-half cups flour with two teaspoons baking powder, one-half cup of raisins, one-half cup nuts.

MRS. V. P. KIPP.

SPICED CAKE.

Two eggs, one cup brown sugar, one-half cup butter, one-half cup molasses, one-half cup sour milk, two cups flour, one cup raisins, one teaspoon soda, one teaspoon cinnamon, one-half teaspoon cloves.

MRS. E. E. STEVENS.

CAKE WITHOUT EGGS.

One cup sugar, one cup thick sour milk, one cup chopped raisins, one-half cup butter, two cups flour, one teaspoon soda; spice to taste.

MRS. E. MARTIN.

WASHINGTON CAKE.

Yolk of one egg, one-half cup sugar, one-half cup molasses, one spoon melted butter, one teaspoon cinnamon, one teaspoon cloves, one cup sour milk, one teaspoon soda, one and one-half cups flour; bake in three layers; use white of egg for frosting.

MRS. H. TILLY.

OCEAN CAKE.

One cup of milk, two cups sugar, one-half cup butter, whites of five eggs, two and one-half cups flour, two even teaspoons baking powder; this makes a very nice loaf or layer cake.

MRS. GEORGE ROBINSON.

Many a Hopeless Battle

Has Been Won by a Bright Thought.

Many a Hasty Dinner..

Made a Victory by using Good Coffee.

Poor Coffee will spoil a Good Dinner as quick as Rancid Butter will Good Bread.

Our SPURR'S REVERE . . .

. . . JAVA AND MOCHA

Is pure, delicate, aromatic, delicious. It is ever a Good Cook's Strong Reliance.

It's always fresh, because we can't keep it long enough for it to get old. With it you are always safe. Try it.

Then, There's BUTTER!

There's Bad, Indifferent, Good and Choice Butter.

Any but the best is rank poison to a good liver. We keep CHOICE Butter. You can send in your orders, and if, when delivered, it is not "Choice", we will take it away without costing you a cent.

All our GROCERIES are like our Coffee and Butter,—the best to be had.

Cor. Main and Court Sts.

W. J. DONALDSON.

POUND CAKE.

One cup of eggs, one cup of butter, one and one-half cups of sugar, one and one-half cups of flour; stir butter and flour together; stir sugar and eggs together, then stir these four together; add strips of citron and grated lemon peel; use any kind of a cup; bake in patty tins.

MRS. J. B. HITCHCOCK.

ICE CREAM CAKE.

Two large spoons gelatine; put six large spoons of boiling water on the gelatine; put on stove until dissolved, then strain; flavor; stir in this twenty-eight tablespoons of pulverized sugar; beat with a spoon half an hour; butter a tin same size as cake tin; pour in and let stand until hard; use any nice white cake receipt, putting cream for middle layer; frost on either side of cream and on top of cake.

MRS. GEO. W. SEYMOUR.

DARK LAYER CAKE.

One-half cup sugar, one-half cup molasses, two tablespoons melted butter, one-half cup sour milk, one teaspoon soda, one and one-half cups flour, yolk of one egg, using white for frosting; flavor frosting with one teaspoon cinnamon.

MRS. IMOGEN RALPH.

SOFT GINGER CAKE.

One-half cup of molasses, one-half cup of sugar, one-half cup of sour cream, one-half cup of milk, one and one-half cups of flour, one teaspoonful of ginger. Put all in the mixing dish in just the order given; beat thoroughly two minutes and bake in long tin in hot oven.

MRS. MYRA BRIGGS.

SPONGE CAKE.

Take three fresh eggs, one heaped cup of pulverized sugar, one heaped cup flour, one heaped teaspoon of baking powder, four tablespoons of cold water; beat the eggs till the yolks and whites are well mixed, then add the sugar and beat fifteen or twenty minutes till the mixture is thick and light; stir the baking powder into the flour, then add the flour and water, little by little, stirring lightly; bake in quick oven, either in sponge tins or a shallow pan.

MRS. A. G. GAINES,
(*In The Success Cook Book*).

WHITE CAKE.

One cup sugar, one-half cup butter, whites of two eggs, one cup of milk or water, two cups flour, two teaspoons baking powder; cream the butter. stir in sugar, then add beaten whites, milk or water and flour; little at a time.

MRS. D. M. SPENCER.

ROLL JELLY CAKE.

Two eggs, three tablespoons of sugar, three tablespoons flour, two tablespoons cold water, two teaspoons of baking powder; beat together a long time.

ZONA M. NICKERSON.

FRUIT CAKE WITHOUT SPICES.

Seven eggs; the exact weight of eggs in butter, sugar and flour; one heaping teaspoonful of baking powder, sifted with the flour; two pounds each of raisins and currants; one pound citron. Beat butter and sugar to a cream; add eggs; beat thoroughly; then add flour; last the fruit; mix all thoroughly; steam ten hours, then set in a warm oven two hours. M. C. A.

SPANISH BUNS.

One cup sugar, one-half cup butter, two eggs, one tablespoon cinnamon, one-half cup milk, one cup flour, one teaspoon baking powder, salt; rub the butter to a cream; add sugar; beat together; add beaten yolks; add milk and flour with baking powder mixed; cinnamon and salt; lastly add beaten whites; bake in shallow tin; frost; cut in squares.

MRS. VANILLA REMINGTON.

ENGLISH WALNUT CAKE.

One cup sugar, one and one-half cups flour, one cup butter, one and one-half teaspoons baking powder, one-half teaspoon vanilla, one pound English walnuts, four eggs; chop or pound nuts very fine.

MRS. J. C. KEELER.

POUND CAKE.

One cup of eggs, one cup of butter, one and one-half cups sugar, one and one-half cups flour. Stir butter and flour, then sugar and eggs together, then stir the four together; add strips of citron and grated lemon peel; bake in patty tins.

MRS. J. B. HITCHCOCK.

ANGEL CAKE.

The whites of eleven eggs beaten to a stiff froth, one jelly tumbler of flour with one teaspoonful of cream tartar stirred in and sifted six times, one and one-half tumblers of granulated sugar, a little pinch of salt, one tablespoon vanilla, before putting in the oven; stir whites and sugar together first, then flour, lastly vanilla; bake forty minutes, in moderate oven in tin that has a tube, and has never been greased. M. C.

CAKE WITHOUT EGGS.

One cup coffee, one cup molasses, one cup sugar, one cup raisins, two-thirds cup butter, three and one-half cups flour, one teaspoon soda, spice to taste; salt.

MRS. E. MARTIN.

CHOCOLATE FILLING FOR CAKE.

Eight tablespoons of grated chocolate, eight tablespoons of sugar, four tablespoons of cream, vanilla. Mix well; cook in double boiler; when done stir until cool and flavor.

MISS MAY KIP.

SOUR CREAM LAYER CAKE.

One egg, sour cream, one cup of sugar, one and one-half cups of flour, pinch of salt, small teaspoonful of soda, teaspoonful of vanilla. Break the eggs in a cup and fill the cup with cream; add the sugar; beat until light; mix salt and soda with flour; stir in lightly and flavor.

MRS. X. LEWIS.

HELEN'S CAKE FILLING.

One cup milk, one cup nut meats, one tablespoon flour, one egg, one-half cup sugar, salt. Heat milk, sugar and nuts; add egg and flour stirred together; cook until thick.

HELEN CLEVELAND.

FILLING FOR CUSTARD CAKE.

One cup milk, one-half cup sugar, three tablespoons corn starch, one egg. Heat milk; stir sugar, flour and egg together; thin with cold milk from the measure given; add to hot milk; cook well; add to cake just before serving.

MRS. LEAH RUSHTON.

SOFT GINGER CAKE.

One-half cup molasses, one-half cup sour cream, one egg, one cup flour, one (even) teaspoon soda, one teaspoon ginger.

MRS. X. LEWIS.

BELL'S CAKE DRESSING.

Boiled frosting with the white of one egg, two table-spoons thick sour cream, one teaspoon cloves, one cup chopped raisins.

MRS. DR. RUTHERFORD.

FIG CAKE FILLING.

One pound figs, one-half cup sugar, two-thirds cup of water. Boil figs after being chopped fine with sugar and water until thick.

MRS. D. S. RICE.

GO TO THE

Vienna Bakery & Restaurant

COURT STREET, CANTON, N. Y.

.....FOR YOUR.....

BREAD, PASTRY OF ALL KINDS,

ICE CREAM AND ICES, ALL FLAVORS...

ESPECIALLY FRUIT FLAVORS IN SEASON.

Church Socials, Festivals, etc., supplied at unusually low prices.

Parties wishing to furnish their own material, for an order of ten quarts or more, can have it frozen for five cents per quart, salt and ice included.

Our capacity is one thousand quarts per day.

Give us a trial.

HOWELL & ROE.

Wise People

GO TO

Miss Paige's

WHERE THEY CAN GET THE BEST
GOODS FOR THE LEAST MONEY.

The Best Fitting Corsets,

The Most Stylish Shirt Waists,

PERFECTION WRAPPERS, ..
HOSIERY, UNDERWEAR, &c.

Butterick's, the only reliable Patterns, kept in stock.

COOKIES, SMALL CAKES, AND DOUGHNUTS.

GINGER COOKIES WITHOUT SHORTNING.

One egg, one cup New Orleans molasses, one cup sugar, one teaspoonful cinnamon, one tablespoon ginger, one tablespoonful soda, two tablespoonfuls vinegar, a little salt; put the ginger and soda in the vinegar; stir and add all together; mix soft; bake quickly.

MRS. P. L. COOKE.

MOLASSES COOKIES.

Two cups New Orleans molasses, one cup sugar, one cup butter or drippings, one egg, three teaspoonfuls soda, one teaspoonful pulverized alum, two-thirds cup hot water, one teaspoonful ginger, one teaspoonful salt; mix all except water; dissolve the alum in half the water; balance of water in the soda; mix soft; bake in quick oven.

MRS. CHAS. MATTESON.

CREAM PUFFS.

One pint of water, one-half pint lard, three-fourths pint flour, one-fourth ounce ammonia, eleven eggs; heat water and lard on a quick fire until it boils, then put in flour and stir a little, while boiling; then put in another dish and stir until cold, then add eggs and ammonia; drop on floured pans, and bake in a quick oven; fill with custard or whipped cream; flavored.

MABEL BULLIS.

OATMEAL COOKIES.

Three cups of oatmeal flake, two cups of flour, one cup of sugar, one level teaspoon soda, and mix dry; one-half cup butter; fill the cup with hot water and pour over and mix together; roll thin and cut in strips and then in diamonds and bake in a quick oven.

MISS ELLEN PAGE.

FRUIT COOKIES.

Two eggs, one and one-half cups brown sugar, one-half cup butter, one teaspoon soda dissolved in five tablespoonfuls of sweet milk, one cup chopped raisins, one-half teaspoonful each cloves, cinnamon and nutmeg; mix soft and bake.

MRS. P. L. COOKE.

NUT WAFERS.

One-fourth cupful of butter, creamed with one cupful of sugar, add one egg well beaten, one cupful of flour, one cupful of nut meats, chopped; use walnuts or cream nuts; drop on buttered tins and bake quickly.

MISS JOSIE PAGE.

GRAHAM COOKIES.

One cup of sugar, one-half cup of sweet milk, one-half cup of butter, one egg, one-half teaspoon of soda, nutmeg; mould with white flour.

LILLIE L. GAY.

JUMBLES.

One-half cup butter, two eggs, one and one-half cups flour, one-half teaspoon soda dissolved in tablespoonful milk; stir butter and sugar to a cream; add the well beaten eggs, and a little nutmeg; cut in rings.

MRS. H. JOHNSON.

CURRANT COOKIES.

Two eggs, one-half teaspoon soda, one and one-half cups sugar, two teaspoons baking powder, one cup butter, nutmeg to taste, one cup sour milk and cream mixed, three-fourths cup currants; use as little flour as necessary; after rolling, powder the top with granulated sugar.

MRS. ERNEST SIMS.

CREAM COOKIES.

One teacupful sour cream, one teacupful sugar, one egg, one teaspoonful soda, pinch of salt; flavor with nutmeg; mix soft; roll one-half inch thick.

MRS. J. S. GALE.

CHEESE CRACKERS.

Spread crackers with butter, cover thickly with grated cheese, and bake a few minutes.

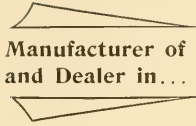
LYDIA FLEETHAM.

CREAM PUFFS.

Melt one-half cup butter in one cup of boiling water, while boiling stir in one cup of dry flour; take off and cool; when cool stir in, one at a time, three eggs; when smooth drop on tins quickly and bake in a moderate oven twenty-five minutes; when cold open the side of each puff and fill in with cream made as follows: One pint of milk, one-half cup of flour, one cup of sugar and two eggs; beat sugar, eggs and flour together, and stir in the milk, which should be boiling hot. Another filling—Three-fourths of a cup of sugar, one egg, one cup of milk, one tablespoon of cornstarch; flavor and boil until done; when cool fill puffs.

MRS. DR. CONKEY.

T. H. PEGGS,



Manufacturer of
and Dealer in...

Marble and Granite
Monuments!

AND TABLETS.

Best of Work and Stock Guaranteed

Correspondence solicited with all requiring
the highest grade of work at lowest prices.

Hodskin Street, Near the Farmers' Sheds,

CANTON, N. Y.

KIDS REPAIRED!

And also All Kinds of Boots and Shoes!

.....A LARGE LINE OF.....


MEN'S, WOMEN'S & CHILDREN'S SHOES

Of Finest Quality, Constantly on Hand.

Main Street, Canton.

B. H. BUSH.

**Don't Cry for
Spilled Milk**

 **Grab a Stool and
start for Another Cow**

When you want Bargains don't go elsewhere to be cheated, come right into SHERWIN'S DOWN CELLAR GROCERY and get the Underground Prices. Remember, I am a whole head and a long chunk of the neck beyond all competitors, both in size of stock and low prices, and am always glad to see you,—especially if you have the cash.

Canton, N. Y.,

W. E. SHERWIN.

GINGER COOKIES.

Two cups molasses, two cups sugar, two cups butter or drippings, two eggs, two tablespoons vinegar, two teaspoonfuls soda, one teaspoonful ginger, one teaspoonful cloves ; mix hard ; roll thin ; bake quickly.

MRS. DONA SHEETZ.

GINGER SNAPS.

One cup molasses, one cup sugar, three-fourths cup melted lard, three-fourths cup warm water, two teaspoonfuls soda, one teaspoonful ginger ; mix stiff with flour, and roll very thin ; bake quickly.

MRS. GEORGE GAY.

LEMON COOKIES.

One pint melted lard, one pint sweet milk, two and one-half cups white sugar, one ounce baker's ammonia, five cents worth oil of lemon or grated rind of two lemons, whites of two eggs beaten stiff ; salt ; flour to make stiff enough to handle easily ; roll ammonia fine and soak in the milk over night.

MATTIE A. SOUTHWORTH.

HELEN'S GINGER COOKIES.

One and one-half cups sugar, one and one-half cups molasses, one cup (large) shortening, one-half cup cold water, two-thirds lard, one-third butter ; stir to a cream ; one large spoon of vinegar in cold water, three teaspoons soda in one-half cup boiling water, three teaspoons ginger in flour ; after some of the flour is in add one egg, using flour enough to roll soft ; bake in hot oven ; bake one to see if necessary flour is used.

MISS HELEN CLEAVELAND.

HERMIT COOKIES.

Two eggs, one cup chopped raisins, one and one-half cups sugar, one teaspoon cloves, one-half cup butter, one teaspoon cinnamon, one teaspoon soda, one teaspoon allspice, two tablespoons sweet milk, one teaspoon nutmeg; cream butter; add sugar, then eggs beaten; milk with soda; spices and fruit; mix stiff and roll thin.

MRS. HENRY RUSHTON.

MAGGIE'S WHITE COOKIES.

One cup sugar, one-half cup butter, one-half cup lard, three eggs, two teaspoons baking powder, with enough flour to roll thin; season as you like. S. C.

COCOANUT COOKIES.

One cup sugar, one cup butter, two eggs, three teaspoons baking powder, two tablespoons water, one cup cocoanut; flour to thicken,

MRS. J. J. MATTESON.

SPONGE DROPS.

Beat to a froth three eggs, and one teacup of sugar; stir into this one heaping coffeecup of flour, in which one teaspoonful of baking powder has been mixed; flavor with vanilla; drop in teaspoonfuls, about two inches apart, and bake in a quick oven.

MRS. D. C. PEASE.

DOUGHNUTS.

One quart of flour, mix a scant tablespoon of shortening, two eggs, cinnamon or nutmeg, one teaspoonful of soda in sour milk enough to make a soft dough.

MRS. EDWIN THACHER.

FRITTERS.

One egg, one and one-half cups sweet milk, one tablespoon melted butter, two teaspoons baking powder, salt; stir thick with flour; add bit of bread or apple, covering with batter; fry in hot lard.

MRS. CHAS. MATTESON.

DOUGHNUTS.

One cup of sugar, one egg, six tablespoonfuls lard, two cups sweet milk, one teaspoonful soda, two teaspoonfuls cream tartar, flour enough to make a soft dough, little salt; dissolve soda in milk; put cream tartar in flour and stir well; beat sugar and egg together.

MRS. S. L. BARNES.

RAISED DOUGHNUTS.

Two eggs, two cups sugar, one cup scalded milk, one cup water, two-thirds cup yeast, one scant cup melted lard; prepare pan as for rolls using pastry flour; beat eggs and sugar well together; add milk and water as warm as can be without scalding the sponge, then yeast and a good pinch of salt, and last melted lard; stir all well together; prepare sponge at noon and if kept warm will be ready to mix at night; at that time one-third teaspoonful of soda and whatever spice desired; make as stiff as for rolls and let them rise until morning; if very light roll out about an inch thick and cut with a very small cutter without a hole in the centre; sprinkle bread board with flour and place cakes upon it fully an inch apart, turning often; use a knife when turning so not to break the crust that will form as they rise; when very light fry in lard that has not been used for other cakes; it is quite necessary they should be kept warm.

MRS. C. C. CALDWELL.

Rich, . .Juicy .Meats .FRESH AND EARLY
VEGETABLESHonest Weight, Honest Prices,
Prompt Delivery.Economy in buying Meats saves
good hard dollars

EDWIN HOSLEY.

. . R. A. M^CGEE . .

Boots, Shoes, Rubbers,

TRUNKS, BAGS, VALISES.

You will always find a large assortment of high
grade goods which will be sold at

The Very Lowest Living Profits!

REPAIRING NEATLY DONE.

Don't Swear at
YOUR COOK . .SHE'S ALL RIGHT. The fault is
with the material she uses. Groceries
get stale, Coffee loses its aroma, But-
ter gets off flavor, Fruit spoils. IT'S THE OLD STORY. We can
help her, because everything is FRESH and the FINEST. We sell
O. V. Tracey's celebrated BOQUET COFFEE, choice and fresh
Groceries, fresh gilt-edged Butter. Full line of Fruits in season.

Hodskin Street, Canton.

C. E. BROEFFLE.

DOUGHNUTS.

Two eggs, one cup sugar, two tablespoons melted butter, one cup sweet milk with one teaspoonful soda dissolved, two teaspoonfuls cream tartar in the flour, a little nutmeg or cinnamon; stir with a spoon and handle as little as possible when on the board.

MRS. ADA DIES.

RAISED DOUGHNUTS.

A piece of butter size of an egg, three-fourths cup sugar, one egg, one pint of water, three-fourths cup of yeast; flour to make into a soft loaf; let it rise over night, then in the morning roll out and cut out, and let stand an hour, and fry in hot lard.

MATTIE S.

CHEESE FAGOTS.

Mix four ounces flour, two ounces butter, four ounces grated cheese, small pinch cayenne pepper, one-half teaspoonful salt and one egg; roll out very thin; cut into little strips an inch and a half long; put about a dozen in a bundle and twist one around them; finish as if tied in a knot; bake in a hot oven to a golden brown; dish them in a heap on a napkin and serve with salad.

MRS. EDWARD HALEY.

GATEAUX DE MILAN.

One heaping breakfast cup of butter, or one-half pound; one heaping breakfast cup of sugar, or one-half pound; one and one-half cups of flour, or one-half pound; two eggs; rind of one lemon. Beat sugar, butter, eggs and grated lemon to a cream; add enough flour to make a soft dough, and use the remainder to roll it out; cut and bake like other cookies. Brushing them on the top with a mixture of egg and a little milk before baking makes them nicer. MRS. H. LIOTARD.

DOUGHNUTS.

Two eggs, two cups sugar, two cups thick sour cream, two cups sour milk, two heaping teaspoonfuls soda, salt and nutmeg to taste; Roll one-half inch thick.

MRS. CHARLES WALLACE.

GOOD SANDWICHES.

Boil and chop fine, lean fresh meat; chop mixed nuts; add celery salt; mix with cream salad dressing, and spread on thin slices of bread, buttered.

MRS. H. L. MATTESON.

FRENCH TOAST.

To one egg thoroughly beaten, put one cup sweet milk, a little salt, slice bread and dip into the mixture, allowing each slice to absorb some of the milk, then brown on a hot buttered griddle; spread with butter; serve hot.

MRS. HATTIE FORBES.

HAM SANDWICHES.

Stir the yolks of two hard boiled eggs, three table-spoons of prepared mustard, half pound butter to a cream; spread bread with this; remove all fat from ham; chop fine; sprinkle over bread to taste.

MARY STEVENS.

SALTED ALMONDS OR PEANUTS.

Blanch by pouring boiling water over them, rubbing the skin off with a rough cloth; when they are quite dry measure them and over each cupful of nuts pour a tablespoonful of olive oil; let them stand for an hour then sprinkle a tablespoon of salt over each cupful, mixing it thoroughly; spread them out on a flat tin pan and put in a not too hot oven until they have become a delicate brown.

MRS. LIOTARD.

FRUIT SANDWICHES.

Bread cut very thin and lightly buttered ; spread with dates or candied cherries chopped fine and moistened with orange juice ; roll and tie with baby ribbon ; lemonade is served with this.

MRS. H. L. MATTESON.

CHEESE STRAWS.

One-half cup puff paste, roll thin, sprinkle with grated cheese, repeat three or four times, then cut in long strips one-fourth inch wide and sprinkle with grated cheese ; put in a pan and bake till a light brown ; serve with soup or salad.

MRS. FOBARE.

SOUFFLE AU CHOCOLAT.

Take one and one-half cups of sweet milk, heat with about two squares Baker's chocolate, grated ; when quite hot add one large tablespoon of cornstarch dissolved in a little cold milk and put on stove till it thickens : sweeten to taste and add a little vanilla. Let this cool. About twenty minutes before time to serve beat the yolks of four eggs with the chocolate mixture and add the whites beaten to a stiff froth. Bake immediately in a hot oven. M. C. LIOTARD.

CRIEME FRITE (Fried Cream).

Mix eighteen heaping tablespoonfuls of flour, one and one-half pints of milk, four eggs, a little pinch of salt and a tablespoonful of liquor. Grease a dripping pan, pour the mixture in about an inch thick : put it in a very slow oven to thicken without browning or rising ; when it is cold cut it in lozenges and fry in very hot lard ; when of a bright yellow and very light take out with a skimmer ; sprinkle with powdered sugar and serve hot.

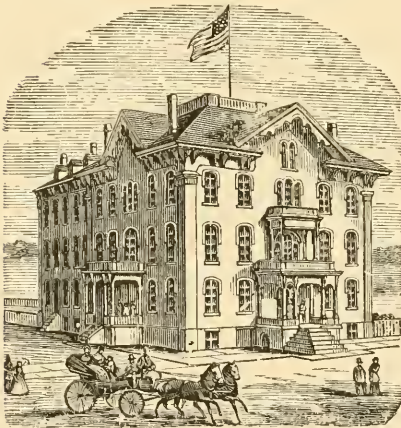
MRS. H. LIOTARD.

F. F. WILLIAMS, M. D.
General Practitioner and Surgeon,
CANTON, N. Y.

Office Hours, 1 to 3 and 7 to 8 p. m.

Haven House,

— CANTON, N. Y. —



Heated throughout by Steam.

Nearest Hotel to Post Office
and Opera House.

Free 'Bus to All Trains.

The best accommodations for
Commercial Travelers.

Large Sample Rooms.

J. M. HAVEN,
Proprietor.

— J. M. GUYOTT —

Harness, Whips, Robes, Blankets, &c.

FINE REPAIRING A SPECIALTY.

Water Street, Canton, N. Y.

PICKLES, MARMALADE, ETC.

GREEN TOMATO PICKLES.

One peck green tomatoes, nine good sized onions; slice; throw on a teacup of salt; cover with water and let stand over night; drain it off in morning; boil a few minutes in weak vinegar; drain off again and add two quarts of vinegar, two pounds of brown sugar, one-fourth pound white mustard seed, two tablespoons ground allspice, cloves, cinnamon and ginger, one-fourth teaspoon of red pepper; boil fifteen minutes or more; put in stone jar.

MRS. G. S. GALE.

TOMATO BUTTER.

Eleven pounds ripe tomatoes, after they are peeled cover with vinegar and let them stand over night; in morning make syrup of one quart of vinegar, three pounds of sugar, one tablespoon of cloves, mace, cinnamon, salt, small one-half teaspoon of red pepper; when hot put in tomatoes and boil slowly four hours or until thick.

MRS. G. S. GALE.

FRENCH PICKLES.

Slice two dozen medium sized cucumbers about one inch thick; put in weak brine twenty-four hours, then prepare one quart strong vinegar, one-half cup mustard seed, one cup of celery seed, one cup of salad oil; mix together and pour over them.

MRS. G. R.

INDIA PICKLES.

Six quarts best vinegar, one pound salt, one-fourth pound root ginger, one ounce whole mace, two dozen small onions, one handful brown sugar; mix these well; bring to a boil; when cold place in a stone jar; one dessertspoon (two drachms) currie powder, one tablespoon pulverized cayenne pepper, two ounces white pepper, two ounces mustard, two ounces turmeric; mix well together in a little vinegar; stir until no lumps remain, then add to what is in the jar without putting on the stove; stir every morning for three weeks, adding small cucumbers, onions, cauliflower or anything that is good pickled. MRS. ROBERT H. SACKRIDER.

MUSTARD PICKLES.

One large cauliflower, one quart small onions, two quarts small cucumbers, two quarts large cucumbers cut up, one-half pint French mustard, six tablespoons dry mustard, four tablespoons of flour, one-half tablespoon red pepper, two tablespoons salt, one cup sugar, two and one-half pints of best vinegar; cook cauliflower in weak vinegar until tender; cook onions in weak brine until clear, but not soft; heat vinegar and thicken with flour and mustard; add other ingredients; cook one-half hour; stir so not to burn; bottle.

MRS. LILLIAN FARMER.

TOMATO CATSUP.

Twenty-nine tomatoes, cut, boil until soft, put thro' a flour sieve; add one and one-half tablespoons salt; same of black pepper; four pods of red pepper; two tablespoons ground mustard. Cook three hours in two cups vinegar until one quart of catsup. S. C.

CUCUMBER PICKLES.

Three gallons rain water, two gallons vinegar, three pints salt, one-half pound alum; put in cucumbers as picked; cover with cloth and keep under brine.

MRS. X. LEWIS.

PEACH PICKLES.

Rub the peaches with a cloth, to one peck of peaches take seven pounds sugar, two quarts vinegar; put four cloves in each peach; let the vinegar boil; put in sugar; boil; put in a few peaches at a time; let them get soft; when all done skim the syrup and pour over peaches; to be served in side dish with some of the syrup.

MRS. GEO. ROBINSON.

BUCKEYE PICKLES.

Peal and chop three dozen large green cucumbers, don't have them turned yellow at all, taking out all large seeds; add two small cups of salt; stir and let stand over night; in morning press dry in jelly bag; add one-half cup white mustard seed and vinegar enough to make like any chopped pickles; mix thoroughly, and it is ready for use.

MISS EVA BATES.

TOMATO BUTTER.

Seven pounds ripe tomatoes peeled and strained, three pounds brown sugar, one pint cider vinegar, three lemons cut in small pieces—take out all seeds, two tablespoons cinnamon, one tablespoon ginger, salt to taste. Add sugar and spices about one-half hour before it is done; boil three hours and can.

MRS. D. V. KIP.

CUCUMBER PICKLES.

To one quart vinegar add a scant one-half pint salt; fill glass jar with small cucumbers; turn vinegar and salt over them; seal; can be put into sweetened and spiced vinegar later if preferred. MRS. DR. HAWLEY.

TOMATO SOY.

Two gallons green tomatoes, twelve good sized onions, two quarts vinegar, one quart brown sugar, two tablespoons mustard, one tablespoon cloves, one tablespoon allspice, one tablespoon salt, one tablespoon black pepper.

FANNIE M. HODSKIN.

CHILI SAUCE.

Thirty ripe tomatoes, two green peppers, four large onions, eight cups vinegar, five tablespoons sugar, three tablespoons salt. Cut tomatoes; chop peppers and onions; cook all together two and one-half hours; can.

MRS. L. HAVENS.

SPICED CURRANTS.

Five pounds currants, three pounds brown sugar, two tablespoons cloves, two tablespoons cinnamon, two cups vinegar. Boil all together until currants are soft; then skim out pulp; cook juice until rather thick; add pulp; turn into glasses and seal.

S. C.

CURRANT JAM.

Five pounds currants, four pounds brown sugar, one pint vinegar, two tablespoons cinnamon, two tablespoons cloves. Dissolve sugar with vinegar and add currants and spices; boil one hour steadily.

MRS. CHAS. WALLACE.

ORANGE MARMALADE.

One dozen oranges, one-half dozen lemons, twelve pounds sugar, twelve pints of water. Peel the oranges and lemons, carefully removing all the white skin that adheres to the fruit, take out the seeds, and cut the fruit in small pieces; cut the peel in narrow strips, cover the fruit with a part of the water, cover the peel with what remains, let stand thirty-six hours; then boil fruit and peel separately, as the peel needs more cooking (three hours); add sugar to fruit and peel put together; cook twenty minutes; can and it is ready for use; better when several months old.

BELL MAXWELL.

GRAPE JELLY.

Mash the grapes in a kettle, put them over the fire and cook until thoroughly done; drain through a sieve, do not press them; to each pint of juice allow one pound of sugar. Boil rapidly for five minutes; add the sugar and boil rapidly three minutes more. S. W.

Canton Marble and Granite Works!

L. W. ELDREDGE, Manager.

AMERICAN AND SCOTCH GRANITE A SPECIALTY.

Work Erected in any part of New York State.

Office and Works, - No. 8 Court Street, - Canton, N. Y.

The Laurel
Receipt for **BREAD!**

Use LAUREL Flour!

o It is THE BEST BREAD FLOUR SOLD. o
o Over Thirteen Car Loads sold in Canton last o
o year. You see QUALITY tells. It is sold by o
o A. M. ALDRICH only. We also keep the o
o BEST PASTRY FLOUR that can be made o
o from wheat. You see, to help make a success o
o of this Receipt Book the BEST OF EVERY- o
o THING should be used, and you will always o
o find it at ALDRICH'S. Our motto is good o
o goods and square dealing, at a fair living profit. o

A. M. Aldrich, Grocer, op. Town Hall

Fred Hosley, Dentist,

Main Street, Canton, N. Y.

**ALL KINDS OF DENTISTRY
IN A SKILLFUL MANNER...**

Fillings of all Kinds, Crowns, Crown and Bridge Work,
Artificial Teeth, etc. Nitrous Oxide Gas and
Local Anæsthetics Administered.

BREAD AND BISCUIT.

BREAD MADE IN FIVE HOURS.

In the morning dissolve a compressed yeast cake in a cup of cold water, then take half a pint of milk and half a pint of water and tablespoon salt; mix stiff until it will not stick to your fingers, and put in a greased pan to rise; grease the top slightly so it will not crust over; put in a warm place to rise (about 75°), let rise three hours; then knead about fifteen minutes and put in tins and let it rise about one hour; then bake, the oven must be hot, and increase the heat for fifteen minutes, then cool it for the remainder of the hour. This is a small recipe. When you increase, double everything. Too little yeast compels the dough to turn yeast maker. This is much better than setting bread at night.

SUE M. HEATON.

GRAHAM BREAD.

One quart warm water, or part milk, sweeten well with molasses, small piece of butter or lard, salt, half cake compressed yeast; stir in graham flour, making a stiff batter; pour into tins, and let rise; do not let it get too light; bake.

MRS. J. A. CLARK.

BOSTON BROWN BREAD.

Two cups meal, one cup flour, two cups of sweet milk, one-half cup molasses, one teaspoon salt, one teaspoon soda; steam two hours and set in oven to dry.

E. A. SHERMAN.

BAKING POWDER BISCUIT.

One quart flour, sift through it two teaspoons baking powder, and rub in a piece of butter or lard the size of an egg, a little salt; add sufficient sweet milk or cold water to make a soft dough; mix with a spoon; knead as little as possible; cut into biscuit and bake immediately in a hot oven. Those who have never used baking powder in their pie crust will find it nicer and lighter to use one-half teaspoon for each pie.

MRS. J. A. CLARK.

BREAD.

Scald a pint of milk and stir in flour to make a thick batter; when cool add yeast; beat up well, cover, throwing something thick over it in winter; set back on the table, never on or near the fire, to rise; when light take one quart of milk and water, equal parts, quite warm, add spoonful sugar (a small piece of butter if no milk is used), a little salt; into this pour your sponge and stir in flour until it is quite stiff; then knead with the fists, adding flour; when light put in tins using as little flour as possible; when baked grease the top of the loaves with butter, with brush or feather.

MRS. J. A. CLARK.

OATMEAL BREAD.

One and one-half cups oatflake, one-half teaspoon soda, two cups boiling water, salt, one-half cup molasses, flour, yeast; pour boiling water over oatflake; let stand until lukewarm, then add molasses, soda, salt and yeast; stir thoroughly; add flour until very stiff; let rise; cut down well; let rise again, then put in tin; when light, bake.

MRS. CLEMENTS.

INDIAN BREAD.

One quart Indian meal scalded with boiling water, one and one-half pints flour stirred in when cold, one cup yeast, one cup molasses, salt; stir thoroughly with a spoon; put in pan and let rise; bake two hours.

MRS. H. JOHNSON.

BROWN BREAD.

Two cups sour milk, one-half cup molasses, two small teaspoons soda, one cup cornmeal, two cups graham flour, a little salt; have water cold when you put it over to steam; let steam two hours, then bake half an hour.

MRS. ALVIN ALDRICH.

SPOON BREAD.

One pint of Indian meal (scant measure), three pints sweet milk; scald and pour over the meal; let this mixture stand three or four hours or over night; then add two beaten eggs, two teaspoons baking powder, butter size of an egg and a little sugar if you like; bake like a custard in a deep dish; serve hot in the dish it is baked in; good for breakfast or tea.

B. B. HINCKLEY.

SWEDISH BREAD.

When yeast bread has risen and is ready for the pans, take about one pint of the dough; roll very thin; spread the sheet of bread with butter, then sprinkle with one-half cup of sugar in which one spoonful of cinnamon has been mixed; roll very tight and cut in slices; place the slices in well greased tins; let rise one and one-fourth hours; bake in quick oven.

MRS. W. B. GUNNISON.

GRAHAM BREAD.

Two cups sour milk, one-half cup wheat flour, two teaspoons soda, one egg, one cup molasses, salt, three cups graham flour; bake one and one-half or two hours.

MRS. DR. HAWLEY.

BROWN BREAD.

One quart each, cornmeal, graham, and buttermilk, one cup molasses, one teaspoon soda, and salt; steam two and one-half to three hours, and then set in a hot oven a few minutes to brown over.

MARY C. LADD.

QUAKER BISCUIT.

Scald one cupful Quaker rolled oats with one pint boiling water and let stand one hour; add one-half tablespoonful shortening, a scant one-half cupful molasses, one-half tablespoonful salt, one-half yeast cake dissolved in one-third cupful luke warm water and one quart flour; let rise; shape; rise again and bake in a hot oven twenty minutes. This will make two loaves.

B. B. H.

SHORTCAKE.

One pint flour, one cup sour cream, one small teaspoon soda, three eggs.

MRS. J. C. KEELER.

ROLLS, GRIDDLE CAKES, ETC.

FRENCH ROLLS.

One egg, one cup sugar, one quart of milk, one cup of butter, one-half teaspoonful of salt, one-half yeast cake. Scald the milk, add butter and sugar and when cool add yeast cake and stir to a stiff batter and set over night; in the morning add egg well beaten and mold down not too stiff; let rise and mold again; when ready to bake, roll out about an inch thick, spread with butter; roll up and cut in slices an inch thick; let these rise and bake. MRS. X. LEWIS.

CORN MUFFINS.

Two eggs, two cups flour, two tablespoons sugar, two large tablespoons cornmeal, one tablespoon butter, two teaspoons cream tartar, one cup milk, one teaspoon soda, or use baking powder if preferred, and a pinch of salt. MRS. JOHN W. SIMMONS.

LEMON CRACKERS.

One pint melted lard, one pint sweet milk, two and one-half cups white sugar, one ounce baker's ammonia, five cents worth of oil of lemon or the grated rind of two lemons, whites of two eggs beaten to a stiff froth, and a pinch of salt; the ammonia should be rolled fine and put in the milk over night; flour enough to handle easily; should not be mixed too hard.

MRS. ABBIE MARTIN.

SQUASH MUFFINS.

One pint of squash, two tablespoons sugar, two tablespoons milk, one teaspoon soda, one pint flour, two teaspoons cream tartar, butter size of egg, salt; if squash very dry use little more milk, more flour if necessary to make stiff batter. HELEN CLEMENTS.

POTPIE CRUST.

Four cups flour, butter size of an egg, three teaspoons cream tartar, one egg, one and one-half teaspoons of soda, salt; mix cream tartar and soda with flour; egg with sour milk, using enough milk to moisten; enough more soda to sweeten milk besides what is in the flour; roll with your hands into balls, having as soft as you can manage; boil twenty minutes. This crust never fails to be light and good.

MRS. H. TILLY.

BOILED POTATO YEAST.

Boil three large potatoes until broken in small pieces; one-half cup of loose hops boiled in one quart of water; mash the potatoes; add the hop water, and enough more hot water to make two quarts, three-fourths cup of flour, three-fourths cup sugar; boil five minutes, stirring well; let it cool; add three-fourths cup yeast; when well raised, add one-fourth cup of salt. Keep in a jar, in a cool place.

MRS. J. H. CLARK.

RAISED GRAHAM GRIDDLE CAKES.

Stir into one pint of warm water one-half teaspoon of salt, graham flour to make a medium batter, one-fourth cake of yeast foam. An egg beaten in the morning improves them. MISS SARAH HOSLEY.

PLAIN CRUMPETS.

Mix while dry one quart sifted flour with two heaping teaspoonfuls baking powder and a little salt; add two tablespoons melted butter and sweet milk enough to make a thin dough; bake quickly in well greased muffin pans. Good for breakfast.

MRS. FRED HOSLEY.

DUMPLINGS FOR POTPIE.

One cup flour, one cup sweet milk, two teaspoonfuls baking powder, a little salt; stir and drop from spoon; cover and cook steadily twenty minutes.

SARA T. ROBERTSON.

There's a Skeleton In Almost Every Family Cupboard

Ask the housewife. She can tell you. It's the Skeleton of once lovely Dinner and Tea Sets. Different pieces have been broken, until now nothing but a mere outline remains of their former beauty. Did you know that almost any piece can be replaced? It can, and at little cost. Of course, sometimes it can't be done, but then you can purchase really fine sets from \$5.83 up for Dinner, and \$3.50 up for Tea Sets.

Then, there's the question of poor GROCERIES. It's the good cook's Nightmare.

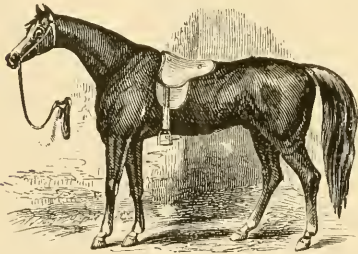
It Can be Driven Away

By buying your Provisions, Fruits, Extracts, etc., of reliable firms. Ours are right. Any one who has used them will say so.

Main St., Canton.

W. E. DUNN & SON.

A Good Family Recipe:



Get the Family or Farm Horse

SHOD RIGHT!

Poor shoeing ruins good horses. We shoe for the Racing Stables. That's good enough recommendation for us.

CORNELL & CORNELL,
Blacksmiths, Water Street.

WILLIAMS BROS.

American House Livery and Boarding Stables!

OUR RIGS ARE ALWAYS THE BEST
AND OUR PRICES ARE REASONABLE

Come and see us and we will please you if you are in need of anything in our line.

EGGS. •

DROPPED OR POACHED EGGS ON TOAST.

Toast a slice of bread for each egg, and trim neatly, or cut with a round cutter before toasting; have a very clean shallow pan nearly full of salted and boiling water; break each egg carefully into a cup and slip it gently into the water; dip the water over them with a spoon, and when a film has formed on the yolk and the white is firm, take each up with a skimmer; drain; trim the edges and place on the toast; put a bit of butter and a little salt and pepper on each egg, or poach the eggs in muffin-rings to give them a better shape.

CAMMIE P. GAINES.

STUFFED EGGS.

Boil one dozen eggs twenty minutes, then immerse them in cold water two minutes to prevent their turning black; take off the shells and cut them through the middle lengthwise; remove the yolks very carefully so as not to break the whites; put the yolks in an earthen dish and mash very thoroughly with a silver spoon, taking out any hard parts there may be; add two tablespoonfuls butter, two of sweet cream, one of mustard mixed with a little vinegar, pepper and salt to taste; mix all the ingredients well, and if it seems too dry add a little more cream; fill the whites with the mixture, putting the two halves together with wooden toothpicks.

MRS. H. D. ELLSWORTH.

BAKED EGGS.

Break six or seven eggs onto a buttered plate or platter, sprinkle with pepper and salt and put a bit of butter upon each; set in the oven to bake until the whites are well set; serve on the dish in which they are baked. If you are fond of cheese you can also sprinkle some grated cheese and a little mustard over them, which will make them very nice for a change.

MRS. A. Z. SQUIRES.

ESCALOPED EGGS.

Make a force meat of chopped ham, fine bread crumbs, pepper, salt and some melted butter; moisten with milk to a soft paste, and half fill some patty tins with the mixture; break an egg carefully upon the top of each; dust with pepper and salt and sift very fine cracker crumbs over all; set in oven and bake until the eggs are well set, about eight minutes.

MRS. A. Z. SQUIRES.

POND LILY TOAST.

Toast a slice of bread a light brown, butter, and moisten with cream or milk; beat the white of one egg stiff, salt while beating; shape it round; slip on to the toast; make a hole in the center, placing the yolk therein; salt and pour a little melted butter over yolk; place in the oven until cooked, but not browned; serve at once.

IRENE LEWIS.

CHEESE OMELET.

Make the same as plain omelet, and as soon as it begins to thicken sprinkle in three tablespoonfuls of grated cheese.

MRS. R. M. STOCKING.

PLAIN OMELET.

Four eggs, one teaspoonful of salt, two tablespoonfuls of milk, one tablespoonful of butter. Beat the eggs with an egg-beater and add the salt and milk; have the pan very hot; put in the spoonful of butter, and pour in the mixture; shake constantly on the hottest part of the stove until the egg begins to thicken, then let it stand a few minutes to brown; run the knife between the sides of the omelet and the pan, fold and turn on a hot dish. Serve immediately.

MRS. R. M. STOCKING.

 S. W. LASELL, AGENT, 

...DEALER IN...

Flour, Feed, Meal, Bran, Shorts
MIDDLINGS, &c.

Lowest Possible Prices.

Miner Street, Canton.

Choice Fresh Groceries

The finest to be found in the city markets, and they are SOLD CHEAP. I sell for cash, discount my bills, make quick sales. Stock always fresh. You don't pay for any goods but your own.

Perfect Butter, 2-lb. Packages

Put up in Thatcher's Parafine Cans. Slice the Butter off, can and all, like cutting bread. Gives a perfect moulded piece for table use, and butter left in can is not mutilated. Costs no more than any good Butter. A complete line of Rods and Fishing Tackle, Combs, Brushes, etc. . . .

Alvin Wallace, op. Haven House, Canton

— IF YOU WANT —

Your Horse and Buggy in a Cool Place
on a Hot Day, or Under Cover
on a Stormy Day,

JUST DRIVE INTO THE
Covered Sheds, on Water Street, Canton.

MCCELROY & BELL, - - Proprietors.

ADDITIONAL RECIPES.

BOILED TROUT OR MUSCALLONGE.

(Four or five pounds cut from a large fish preferred to a small whole fish;) wash and wrap in clean cloth and place in boiling water in which a handful of salt has been dissolved; boil hard ten minutes; drain and replace in boiling water; cook gently until tender, then remove skin and bones, being careful to keep shape of fish intact.

HOLLANDAISE SAUCE FOR SAME.—One-half cup butter, yolks two eggs, one-half cup boiling water, pinch cayenne pepper, one-half teaspoon salt; stir butter until creamy; add other ingredients; cook until it thickens; when done pour over fish and sprinkle with chopped parsley or add thin slices of lemon. (Very nice sauce for asparagus on toast) FANNIE SHAW FISHER.

CHEESE RAMEQUINS.

Put two ounces of bread, without crust, and one-half pint milk to boil; stir until smooth, then add four tablespoons grated cheese and two tablespoons butter; stir one minute; remove from fire and add yolks of two eggs, salt and pinch cayenne; beat whites of three eggs to the stiffest possible froth and stir lightly into the mixture; turn into buttered ramequin pans or pudding dish and bake in quick oven fifteen or twenty minutes; serve at once. A nice luncheon or supper dish. FANNIE SHAW FISHER.

FISH CHOWDER.

Haddock preferred; white fish, trout, fresh cod, in fact almost any fish can be used; clean, wash and cut in small pieces, removing as far as possible both skin and bones; brown some slices of salt fat pork in the bottom of porcelain lined kettle; put in a layer of sliced onions, then one of potatoes and fish; repeat until you have quantity desired; pour on one cup boiling water and cook gently until fish and potatoes are tender, about twenty minutes probably; add sufficient sweet milk to cover, and salt if necessary; let come to boiling point, but do not boil; lay a platter with split Boston biscuit; pour on the chowder; sprinkle with pepper; a bit of chopped parsley or a few slices of lemon; serve very hot. FANNIE SHAW FISHER.

-SLICED CUCUMBER PICKLES.

To one dozen sour cucumber pickles, sliced, add two large onions, sliced: to one pint of vinegar add one-half cup sugar, one teaspoonful of turmeric, one teaspoonful mustard seed, one of celery seed, three teaspoonfuls of grated horseradish; let this all come to a boil, then pour over the pickles and onions.

MRS. G. H. GILMORE.

DANDELION WINE.

One gallon dandelion blossoms, one gallon boiling water turned onto blossoms; this must stand two days, then strain water off, and add to it three pounds granulated sugar, one lemon, one orange, one cup yeast, one pound raisins, then put in jar for two or three weeks, then strain through flannel cloth and bottle.

CHARLES MATTESON.

A DAINY SOUP.

Boil gently until the meat falls from the bones, a leg or shank of veal; remove meat from stock, and set over night; scrape every particle of fat from stock, which should be a firm jelly; set on back of stove, adding one egg and shell, (a dozen shells alone will clarify it), one pepper corn to one quart of stock and sufficient salt to taste; let simmer some hours until perfectly clear and amber colored; strain through cheese cloth; this may be served just as it is with crutons, saltines or finger rolls, or a delicious pottage may be made from the stock by adding one cup sweet cream with one tablespoon of flour; in this serve tapioca.

FANNIE SHAW FISHER.

SALTED FINGER ROLLS.

Take any nice biscuit dough; to a pound of dough knead in one beaten egg and one teaspoon butter; let rise; mold in finger lengths, not much larger than lead pencil; let rise; bake one-half hour in rather slow oven; (much depends on having these just light enough and correct baking); when done, glaze with white of egg and sprinkle with salt; set in oven five minutes. Nice with afternoon tea.

FANNIE SHAW FISHER.

CREAM FROSTING.

Take the white of one egg, and add to it an equal measure of cold water or the juice of one lemon; stir into this powdered or confectioner's sugar, until the right consistency to spread upon the cake; flavor with vanilla or almond. This will keep moist longer than boiled frosting and is less trouble.

MRS. H. L. MATTESON.

RUSSIAN CREAM.

Put into one-half pint of warm water, one-half box of gelatine and place where it will keep warm until needed; into one quart of heated milk put one coffee-cup of sugar and the yolks of four eggs beaten thoroughly; cook in double boiler until smooth and slightly thick like cream; add a tablespoonful of butter, and while hot turn onto the beaten whites of four eggs, stirring constantly; strain the gelatine and mix with the whole, stirring very thoroughly; flavor to taste. Better made the day before serving. Keep in a cool place.

MRS. J. F. POST.

COLD WATER ICE.

Turn one quart of boiling water over one pint of sugar, and boil five minutes; cool; flavor with strawberry juice; freeze slowly; turning, then leaving a few minutes; turning again and so on until frozen.

MRS. A. B. VANDYKE.

PIEPLANT PIE.

One pint chopped pieplant, one coffee-cupful sugar, one egg, one teaspoonful flour; stir all together; a little grated orange peel improves it; bake with one crust; add meringue of beaten white of one egg and tablespoonful of sugar if desired.

MRS. CHARLOTTE BARLOW.

COOKIES.

Two cups sugar, one cup butter, one cup sour milk, one-half teaspoonful soda, a little nutmeg; mix soft; roll thin and bake in very quick oven.

MRS. CHARLOTTE BARLOW.

LOBSTER SALAD.

To one can of lobster cut up one large head of lettuce and place on a dish, over which lay the lobster. For dressing, take the yolks of three eggs, beat well, add four tablespoons of salad oil, dropping it in very slowly, beating all the time, then add a little salt, cayenne pepper, one-half teaspoonful mixed mustard, two tablespoonfuls of vinegar; pour over lobster just before sending to table. MRS. G. H. GILMORE.

CELERY TOAST.

Cut the tender white portions of celery into inch pieces; simmer until tender in a little water slightly salted; season with butter and pepper to taste, and place on slices of toasted bread. MRS. T. M. WELLS.

SOUR CREAM SALAD DRESSING.

One cupful of sour cream, one teaspoon of salt, a speck of cayenne, one tablespoon of lemon juice, three of vinegar, one teaspoonful of sugar. Mix all together thoroughly. This is best for vegetables, string beans, asparagus, beets, or celery. MRS. J. G. KIMBALL.

ESCALOPED CHEESE.

Cut the crust from three slices of bread; butter them well and place in layers in a buttered baking dish; sprinkle over with grated cheese—one-quarter of a pound of good cheese to three slices of bread—salt and pepper to taste; mix four well beaten eggs with three cups of milk and pour over the bread and cheese; bake in a hot oven as you would a bread pudding. This makes an ample dish for four people. MRS. J. F. POST.

HAM TOAST.

Take fragments of cold boiled or fried ham; chop these until very fine, removing any hard bits; add one or two eggs, and serve hot on lightly buttered toast.

MRS. T. M. WELLS.

RASPBERRY SHRUB.

Use a new tin pan; cover the berries with vinegar and let stand over night; squeeze out the juice; put one pound of sugar to one pint of juice; boil one minute; bottle as soon as possible.

MRS. G. W. SEYMOUR.

CANDIES.

The vagaries of granulated sugar are past counting, and one who deals with it much will find that it often rises superior to all rules and tests and refuses to submit to new conditions. Failure, therefore, does not necessarily mean lack of experience or fault in the recipe.

In general the coarse crystals are better because less likely to be adulterated. And a clear, cool day is most favorable because the fondant is very sensitive to the state of the atmosphere, moisture affecting unfavorably.

Another element of success is to have everything ready at hand so that the tests can be applied promptly and the sugar can be taken care of the very instant it responds to the test. The delay of a few seconds may prove fatal to success.

To prepare fondant, to a pound of sugar add a coffee cup almost full of cold water. Put on the stove and stir till the sugar is dissolved; carefully wipe the sides of the pan free from all crystals which may have adhered to it, with a cloth wet in cold water. Cover, and when it begins to boil add a small pinch of cream tartar; keep it covered and let it boil, not too vigorously, till it hairs off and makes a soft ball in ice water, then remove instantly from the fire. Have an earthen dish ready in a cool place; carry the boiling syrup and pour into it. Be careful that it is not shaken or disturbed in the least. Even the winds of heaven must not visit it roughly, for the danger is that it may crys-

talize and sometimes a slight jar will bring about this disastrous result. For the same reason it is poor economy to drain the last drop of the liquid from the cooking dish, for these last drops falling into the syrup are often enough to start the crystalization and the liquid will quickly become solid.

When the syrup is cool enough to hold a finger in it, it is ready to stir. Use a wooden or silver spoon till it stiffens, then knead with the hand. The cooler the syrup is the longer it must be stirred but the creamier it will be.

Hence, if it seems a little under-done, stir while quite hot; if the reverse, let it get about cold. After the fondant is prepared it is comparatively simple to make the bonbons. Almost any variety may be made which the materials will allow or individual fancy suggests. There are two ways of using the fondant; either cold, working the coloring and flavoring into it with a knife, or, what is much more desirable, melting it.

To melt, put into a cup in a basin of hot water and stir to prevent its returning to syrup. Flavor and color to taste and drop into it the nuts, fruits, or prepared fillings; remove with a silver fork on waxed paper.

MRS. C. K. GAINES.

COCOANUT BALLS.

Melt half a cup of fondant and stir into it shredded cocoanut till stiff; form into balls about the size of a hickory nut and put on waxed paper in a cool place; melt more fondant; color and flavor to taste; dip the balls in the melted fondant, and roll in cocoanut.

MRS. C. K. GAINES.

LANGTRY BONBONS.

Cut fresh marshmallows once in two: put some fondant in a small bowl, which set in a saucepan of boiling water; stir it over the fire gently and carefully to prevent the water splashing into it, as one drop may spoil the whole; dip each piece of marshmallow, dropping it into the cream; turn it quickly with a fork and lift it out; strike the fork gently on the edge of the bowl to get rid of hanging drops, and as you lay it on the waxed paper, give a turn to the fork, so that the part that was under comes uppermost. A variety may be obtained by coloring part of the fondant pink and flavoring with rose; some chocolate; some orange, etc.

MRS. L. P. HALE.

MAPLE SUGAR CANDY.

Two cups of maple sugar, one cup of cream, salt and nuts; dissolve the sugar in a little water over the fire; add the cream and boil until it hairs when dropped from the spoon; add butternut or walnut meats broken into bits; place kettle in a can of cold water and stir the mixture until it sugars; pour then into buttered pans to the depth of an inch; when cool mark in squares and set away to harden.

ALICE MATTESON.

CHOCOLATE CARAMELS.

Two cups sugar, one cup syrup. Let come to a boil; add one-fourth cup milk or cream, butter size of a butternut; warm two squares of chocolate; let all cook until it will harden in cold water; flavor with vanilla; pour in buttered tins; mark in squares and cool.

HELEN E. CLEVELAND.

THE CANTON COOK BOOK!

In this book you look for the best formulas
for palatable dishes. To get the best results
just try Mead's Flavoring Extracts. Sold at

MEAD'S DRUG STORE
Main Street, Canton, N. Y.

AMERICAN HOUSE CANTON, N. Y.

Longest Established of any Hotel in Canton

HEADQUARTERS FOR BOARD OF TRADE.

FIRST-CLASS COMMERCIAL HOUSE

Heated by steam. Lighted by Electricity.
All stages call daily. Livery in connection.

Rates, \$2 per Day.

E. A. GREEN, Manager.

American House,	St. Lawrence Inn,	Getman House,
CANTON.	GOUVERNEUR.	THERESA.

For All First-Class Hotels in Every Way. *See*

GETMAN BROTHERS, - Proprietors.

Two "Wants" (1) Choice Staple and Fancy
Groceries and (2) Low Prices

WE CATER TO THESE WANTS.

= Eggleston & Marshall =
PEOPLE'S DOWN-CELLAR GROCERY,

Matthews Block, : : Main Street, : : Canton, N. Y.

GRILLED ALMONDS.

Blanch a cup of almonds and dry thoroughly; boil one cup of sugar and a quarter of a cup of water till it hairs, then throw in the almonds; let them fry in this syrup, stirring them occasionally; they will turn a faint yellow brown before the sugar changes color; do not wait an instant, once this change begins, or they will lose flavor; remove them from the fire and stir them till the syrup has changed back to sugar and clings irregularly to the nuts.

ETTIE B. HALE.

PEANUT CANDY.

Two cups brown sugar, one-half cup water, one-half teaspoonful of cream tartar dissolved in a little cold water. Cook until when dropped in cold water it becomes brittle; then add a piece of butter size of an English walnut; cook a few minutes longer; then pour over the shelled nuts; spread on a tin well buttered and set away to cool.

NETTIE JEFFERS.

SUGARED DATES.

Remove the stones from a pound of dates; take the meats from a half pound of English walnuts and enclose a quarter of a meat in each date; press closely together and roll well, in pulverized sugar.

BESSIE DIES.

ORANGE GLACE.

Peel and divide oranges in sections, being careful not to break the skins; lay on a platter and keep in a warm place several hours; then dip each piece in a thick syrup, made of granulated sugar, and lay on oiled paper to harden.

JESSIE ROBERTSON.

MISCELLANEOUS.

TO CLEAN ZINC.

The zinc may be kept bright by occasionally rubbing it with flannel cloth and a little kerosene oil.

TO REMOVE FRUIT STAINS FROM LINEN.

Dip the linen into boiling water, and let stand a while before washing.

TO RAISE THE PILE OF VELVET.

Invert hot iron in small pail; cover with wet cloth, holding velvet firmly over it; the vapor rising will raise the pile with assistance of a light whisk broom.

TO CLEAN STRAW MATTING.

Wash with a cloth dipped in clean salt and water; take care to wipe dry, as this prevents its turning yellow.

TO CLEAN CUT GLASS.

Wash glass and dry, then rub with prepared chalk and a soft brush, carefully going into all the cavities.

CLEANING MIXTURE.

Two ounces soap tree bark, one bar ivory soap, two ounces aqua ammonia, three gallons water, four ounces pulverized borax; boil soap tree bark twenty minutes in one gallon water; boil ivory soap and borax in one gallon water, stirring constantly, then add the other gallon of water.

MRS. GEO. W. SEYMOUR.

The use of a little vinegar in boiling poultry or meat will render them more tender; tainted meats will lose their bad taste.

Wash oilcloth with milk and water.

To remove ink spots, apply lemon juice and salt and lay in the sun.

To remove grass stains, rub fresh lard on the stains; before washing let them lie long enough for the lard to penetrate the cloth.

Grease spots; common wheat flour made into paste with cold water, will take out grease without injuring the most delicate fabric.

You can take oil out of carpets, or any woolen stuffs by applying buckwheat flour plentifully

To beat the white of an egg quickly add a pinch of salt.

Rub your griddle with fine salt before greasing it, and your cakes will not stick.

To make an excellent furniture polish, take turpentine, linseed oil and vinegar, in equal proportions; apply and rub with flannel.

Iron rust may be removed by salt mixed with a little lemon juice; put in the sun; if necessary use two applications.

HALVES
25 CTS.

Thatchers

SUGAR OF MILK

BAKING POWDER

BEST ON EARTH

POUNDS
50 CTS.

Conquers the Combined Skill of All Nations.
TEN PER CENT. THE BEST ON EARTH.



MEDAL AND DIPLOMA FROM THE GREAT COLUMBIAN COMMISSION.

Copy of Diploma with Official Signatures.

"THE UNITED STATES OF AMERICA,
BY ACT OF THEIR CONGRESS HAVE AUTHORIZED

The World's Columbian Commission

AT THE INTERNATIONAL EXHIBITION HELD IN THE CITY OF CHICAGO, STATE OF ILLINOIS,
IN THE YEAR 1892, TO DECREE A MEDAL FOR SPECIFIC MERIT, WHICH IS SET FORTH
BELOW OVER THE NAME OF AN INDIVIDUAL JUDGE, ACTING AS EXAMINER, UPON
THE FINDING OF A BOARD OF INTERNATIONAL JUDGES TO

H. D. THATCHER & CO., Potsdam, N. Y.

Exhibit: THATCHER'S SUGAR OF MILK BAKING POWDER.

AWARD: FOR EXCELLENCE OF QUALITY OF

A Cream of Tartar Baking Powder with a Milk Sugar Filling.

Samples exhibited and submitted for Analysis were found to contain

14.38 per cent available and 15.64 per cent. Total
CARBON DIOXIDE (Carbonic Acid.)

W. O. ATWATER,

President Departmental Committee.

GEO. R. DAVIS,

Director General.

T. W. PALMER,

President World's Columbian Exposition.

H. W. WILEY,

Individual Judge.

JOHN BOYD THACHER

Chairman Executive Committee of Awards.

JNO T. DICKINSON,

Secretary World's Columbian Exposition

World's Fair Judge reported the Leavening Power of

Sugar of Milk Baking Powder..... 15.64
Without a Grain of Impurity.

CREAM TARTAR POWDER

Next Highest was 14.22; Third Highest was 13.44;

INDEX.

SOUPS.

	PAGE.		PAGE.
Cheese Soup.....	5	Tomato Soup.....	7
Celery Soup.....	5	Tomato Soup with Stock.....	7
Celery Soup.....	5	Tapioca Cream Soup.....	8
Mock Turtle Soup.....	6	Tomato Bisque.....	6
Mock Turtle Soup.....	7	Vermicelli Soup.....	6
Potato Soup.....	7	White Soup.....	8
Tomato Soup.....	7		

FISH, OYSTERS AND GAME.

Baked Codfish.....	13	Escaloped Oysters.....	15
Baltimore Broiled Oysters.....	15	Fish or Salmon Loaf.....	9
Cream Salmon.....	9	Fish a la Creme.....	11
Cream Fish.....	11	Fricassee Oysters.....	12
Cream Oysters on Toast.....	12	Fried Oysters.....	16
Chicken Conserve.....	13	Mock Boned Turkey.....	13
Chicken Jelly.....	13	Oyster Shortcake.....	12
Creamed Chicken.....	14	Philadelphia Scrapple.....	16
Chicken Pie.....	14	Steamed Oysters.....	15
Chicken Patties.....	15	Turbot a la Creme.....	9
Codfish Balls.....	16	Tomato Sauce for Boiled Fish.....	11

MEATS.

Broiled Sweetbreads.....	19	Meat Croquettes.....	20
Beef Loaf.....	23	Macaroni with Cheese.....	22
Broiled Calf's Liver with Bacon.....	19	Pressed Veal Loaf.....	20
Croquettes.....	19	Plain Croquettes.....	21
Chicken Croquettes.....	21	Potato Croquettes.....	22
Deviled Beef or Pork.....	17	Potato Croquettes.....	23
Dumplings for Potpie.....	19	Rice Croquettes.....	21
Escaloped Veal.....	22	Stuffed Beefsteak.....	17
Meat Loaf.....	19	Veal Cutlet.....	17

SALADS AND SAUCES.

Apple and Celery Salad.....	25	Lettuce Salad.....	26
Chicken Salad.....	27	Lettuce Dressing.....	28
French Salad Dressing.....	27	Made Mustard.....	28
French Salad Dressing.....	28	Oyster Salad.....	26
French Mayonnaise Dressing.....	28	Potato Salad.....	27
German Mayonnaise Salad Dressing.....	29	Sour Cream Salad Dressing for Vegetables.....	27
Hollandaise Sauce for Baked or Boiled Fish.....	25	White Sauce for Vegetables, Chickens, Eggs, etc.....	26

VEGETABLES.

	PAGE.		PAGE.
Baked Cabbage.....	31	Peas with Cream Sauce.....	31
Cream Potatoes.....	32	Potato Puffs.....	32
Corn Fritters.....	34	Potatoes Duchesse.....	32
Escaloped Onions.....	34	Recipe for Canning Corn.....	33
Escaloped Apples.....	33	Rice Fritters.....	34
Fried Squash.....	33	Stuffed Tomatoes.....	32
French Fried Potatoes.....	34	Saratoga Chips.....	33
Herb or Onion Omelet.....	31		

PIES, PUDDINGS AND SAUCES.

Apple Patties.....	35	Pieplant Pie.....	35
Apple Pie.....	36	Pieplant Pie.....	35
Almond Pudding.....	41	Pumpkin Pie.....	36
Apple Tapioca Pudding.....	44	Picnic Pie.....	36
Blackberry Pie.....	37	Pudding Sauce.....	39
Black Pudding.....	42	Pudding Sauce.....	46
Baked Indian Meal Pudding....	43	Pudding Sauce.....	46
Boiled Corn Meal Pudding....	43	Prune Pudding.....	43
Cream Pie.....	39	Prune Pudding.....	45
Chocolate Pie.....	38	Raisin Pie.....	36
Date Pie.....	38	Raspberry Custard Pudding....	42
Egg Souffle.....	43	Rice Pudding.....	44
Fruit Puffs.....	45	Sour Cream Pie.....	37
Graham Pudding.....	41	Sour Cream Pie.....	38
Graham Pudding.....	42	Steamed Pudding.....	41
Lemon Tarts.....	36	Strawberry Cottage Pudding...	42
Lemon Pie.....	37	Snow Pudding.....	44
Lemon Pie.....	37	Suet Pudding.....	45
Maple Sugar Pie.....	35	Steamed Graham Pudding.....	45
Mince Pie.....	41	Sponge Pudding.....	46
Orange Pudding.....	39	Steamed Batter Pudding.....	46
Orange Pudding.....	39	Tomato Fillings for Pies.....	38

CREAMS AND JELLIES.

Coffee Jelly.....	49	Lemon Sherbet.....	49
Cider Jelly.....	49	Prune Jelly.....	47
Ice Cream.....	47	Pineapple Sherbet.....	48
Ice Cream.....	48	Spanish Cream.....	48
Ice Cream.....	48	Strawberry Moose.....	48
Lemon Sherbet.....	47		

CAKES AND CAKE FILLINGS.

Angel Cake.....	59	Chocolate Filling for Cake....	60
Bell's Cake Dressing.....	61	Dutch Apple Cake with Lemon	
Cream Cake.....	52	Sauce.....	53
Circle Cake.....	53	Dried Apple Cake.....	54
Cake Without Eggs.....	55	Dark Layer Cake.....	57

PAGE.	PAGE.
English Walnut Cake..... 59	Pound Cake 57
Fruit Cake..... 52	Roll Jelly Cake 58
Fruit Cake Without Eggs..... 54	Scripture Cake..... 51
Fig Loaf Cake..... 54	Spice Layer Cake 53
Fruit Cake Without Spices.... 58	Spiced Cake 55
Filling for Custard Cake..... 60	Soft Ginger Cake..... 57
Fig Cake Filling..... 61	Sponge Cake..... 58
Helen's Cake Filling..... 60	Spanish Buns..... 59
Ice Cream Cake..... 57	Sour Cream Layer Cake 60
Molasses Cake Without Eggs.. 54.	Soft Ginger Cake..... 61
New England Fruit Cake..... 51	Washington Cake..... 55
One Egg Cake 54	White Cake..... 58
Cream Cake 55	Washington Cake 52
Patty-Pan Cakes..... 55	

COOKIES, SMALL CAKES AND DOUGHNUTS.

Cream Puffs..... 63	Graham Cookies..... 64
Currant Cookies..... 65	Ginger Cookies..... 67
Cream Cookies..... 65	Ginger Snaps..... 67
Cheese Crackers..... 65	Good Sandwiches 72
Cream Puffs..... 65	Gateaux de Milan.. 71
Cocoonut Cookies 68	Helen's Ginger Cookies..... 67
Cheese Fagots 71	Hermit Cookies..... 68
Cheese Straws 73	Ham Sandwiches..... 72
Crieme Frite (Fried Cream)... 73	Jumbles..... 64
Doughnuts..... 68	Lemon Cookies 67
Doughnuts..... 69	Molasses Cookies..... 63
Doughnuts..... 71	Maggie's White Cookies..... 68
Doughnuts..... 72	Nut Wafers 64
Fruit Cookies..... 64	Oatmeal Cookies..... 64
Fritters 69	Raised Doughnuts..... 69
French Toast..... 72	Raised Doughnuts..... 71
Fruit Sandwiches..... 73	Sponge Drops..... 68
Ginger Cookies Without Short- ening 63	Salted Almonds or Peanuts.... 72
	Souffle au Chocolat..... 73

PICKLES, MARMALADE, ETC.

Buckeye Pickles..... 77	India Pickles..... 76
Cucumber Pickles..... 78	Orange Marmalade..... 79
Cucumber Pickles..... 77	Peach Pickles..... 77
Chili Sauce..... 78	Spiced Currants..... 78
Currant Jam..... 78	Tomato Butter..... 75
French Pickles..... 75	Tomato Butter..... 77
Green Tomato Pickles 75	Tomato Catsup..... 76
Grape Jelly..... 79	Tomato Soy..... 78

BREAD AND BISCUIT.

Bread Made in Five Hours.... 81	Brown Bread..... 83
Baking Powder Biscuit..... 82	Brown Bread..... 84
Bread..... 82	Boston Brown Bread..... 81

	PAGE		PAGE
Graham Bread.....	81	Quaker Biscuit.....	84
Graham Bread.....	84	Swedish Bread.....	83
Indian Bread.....	83	Shortcake.....	84
Oatmeal Bread.....	82	Spoon Bread.....	83

ROLLS, GRIDDLE CAKES, ETC

Boiled Potato Yeast.....	86	Potpie Crust.....	86
Corn Muffins.....	85	Plain Crumpets.....	87
Dumplings for Potpie.....	87	Raised Graham Griddle Cakes.....	86
French Rolls.....	85	Squash Muffins.....	86
Lemon Crackers.....	85		

EGGS

Baked Eggs.....	90	Escaloped Eggs.....	90
Cheese Omelet.....	90	Pond Lily Toast.....	90
Dropped or Poached Eggs on Toast.....	89	Plain Omelet.....	91
		Stuffed Eggs.....	89

ADDITIONAL RECIPES

A Dainty Soup.....	95	Fish Chowder.....	94
Boiled Trout or Muscallonge..	93	Ham Toast.....	98
Cheese Ramequins.....	93	Lobster Salad.....	97
Cream Frosting.....	95	Pieplant Pie.....	96
Cold Water Ice.....	96	Russian Cream.....	96
Cookies.....	96	Raspberry Shrub.....	98
Celery Toast.....	97	Sliced Cucumber Pickles.....	94
Dandelion Wine.....	94	Sour Cream Salad Dressing...	97
Escaloped Cheese.....	97	Salted Finger Rolls.....	95

CANDIES.

To Prepare Fondant.....	99	Langtry Bonbons.....	101
Cocoanut Balls.....	100	Maple Sugar Candy.....	101
Cocoanut Caramels.....	101	Orange Glace.....	103
Grilled Almonds.....	103	Peanut Candy.....	103

MISCELLANEOUS

Cleaning Mixture.....	104	To Raise the Pile of Velvet....	104
To Clean Zinc.....	104	To Clean Straw Matting.....	104
To Remove Fruit Stains from Linen.....	104	To Clean Cut Glass.....	104



— L. H. WHITNEY —

Coal, Cements, Fertilizers
AND BRICKS.

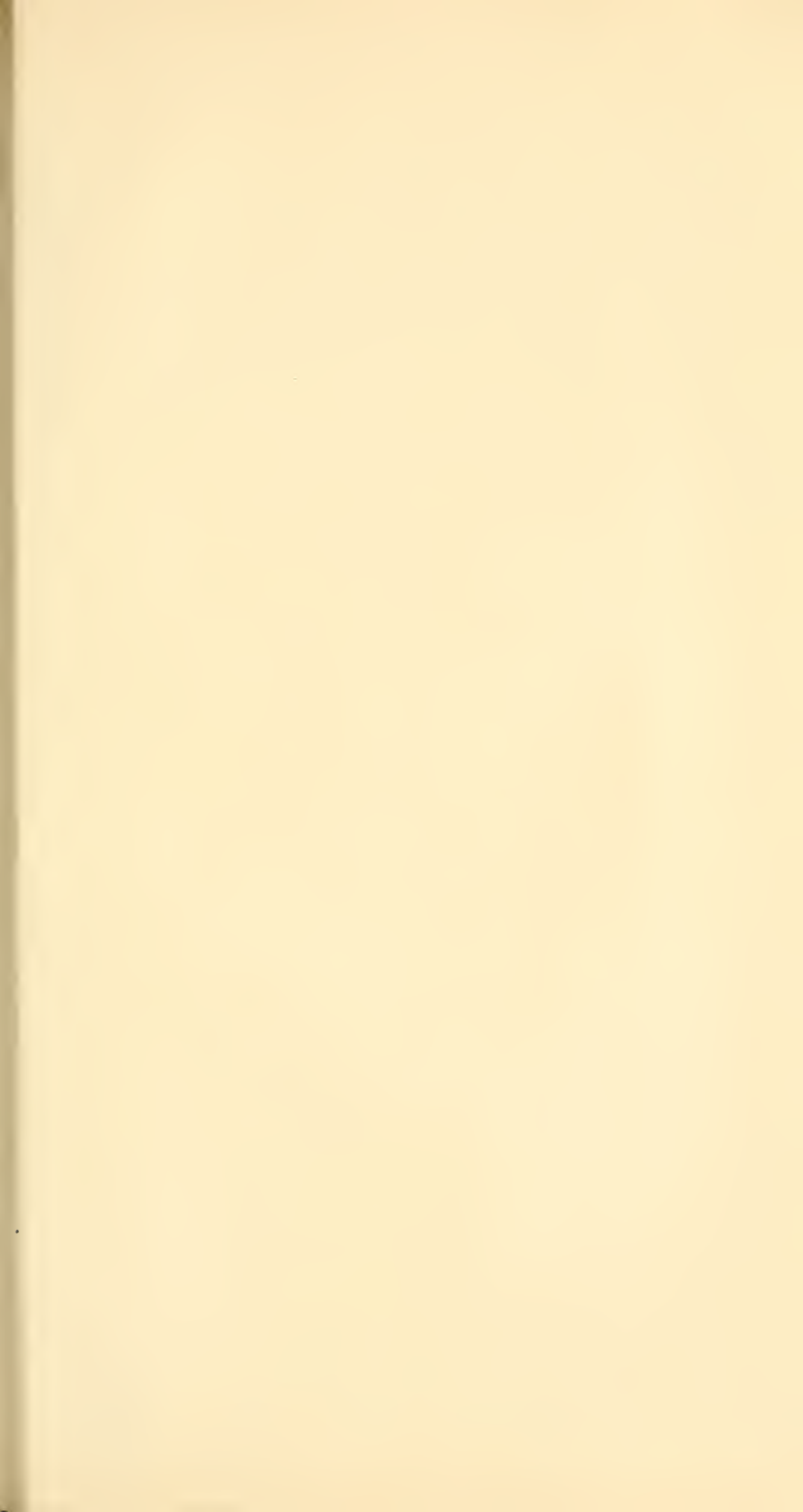
Prompt Attention Given all Orders.

Canton, N. Y.



MEMORANDA.

/







LIBRARY OF CONGRESS



0 014 488 908 3

